



Curried Tomato Tortellini Soup

Ingredients

- 2 tablespoons [Fustini's Garlic olive oil](#)
- 2 shallots, diced
- 3 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon dried basil
- 2 tablespoons red curry paste
- 1 1/2 tablespoons brown sugar
- 1 tablespoon tomato paste
- 4 cups chicken stock or veggie stock
- 1 (28 ounce) can of crushed tomatoes
- 1 (14 ounce) can of coconut milk
- 2 cups uncooked cheese tortellini
- fresh basil for topping

Sharon's Hint

Adapted from howsweeteats.com

Garlic Toasts

- 3 tablespoons [Fustini's Garlic olive oil](#)
- 1 garlic clove
- 4 slices sourdough bread
- pinch of salt

Directions

Step 1.

Heat a large pot or Dutch oven over medium-low heat and add the olive oil. Add in the shallots, garlic, salt, pepper, and basil. Stir to combine. Cook for 5 to 6 minutes, until the shallots soften. Stir in the curry paste, brown sugar and tomato paste. Cook for 5 more minutes, stirring often until the tomato and curry pastes are a deeper color. Stir in the stock and tomatoes, making sure to scrape the bottom of the pan. Stir in the coconut milk until combined. Bring the mixture to a boil, then reduce it to a simmer. Add the tortellini right before serving and cook until tender, about 5 minutes. Serve the soup immediately with fresh basil for garnish and the brown butter garlic toasts.

Step 2. Garlic Toasts

Preheat the broiler in your oven or preheat to 425 degrees F and place a rack in the upper quarter of your oven. Brush the bread slices with the garlic olive oil, rub the toast with the garlic clove and place bread on a baking sheet. Broil for 2 to 3 minutes (or bake for 10 to 12) until they are golden and crunchy. Remove and serve with the tomato soup.