

## Chicken and Vegetable Tortellini Stew

- 2 medium carrots, sliced (about  $\frac{3}{4}$  cups)
- 2 cloves garlic, finely chopped
- 1 lb. boneless skinless chicken breast, cut into  $\frac{3}{4}$ " pieces
- 1 medium bulb of fennel chopped (or 1 cup of celery sliced)
- 1 can cannellini beans, drained, rinsed
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 1  $\frac{3}{4}$  cups chicken broth
- 2 cups of water
- 1 package (9oz) refrigerated cheese-filled tortellini
- 1 cup firmly packed baby spinach leaves
- 3 medium green onions, sliced (2 tablespoons)
- 1 teaspoon dried basil leaves
- 2 tablespoons shredded fresh Parmesan cheese

In 3  $\frac{1}{2}$  to 4-quart slow cooker, layer carrots, garlic, chicken, fennel (or celery), and beans. Sprinkle with salt and pepper. Pour water and broth over top. Stir to combine.

Cover; cook on Low heat setting 6 to 8 hours.

About 20 minutes before serving, stir tortellini, spinach, onions and basil into chicken mixture. Increase heat setting to high. Cover; cook 15 to 20 minutes or until tortellini are tender. Sprinkle individual servings with Parmesan cheese.