



Fratelli Perata Winery

Fratelli Perata Instant Pot Tuscan Zuppa (soup)

Slipping into the Instant Pot world again, we think these flavors and results will not insult the people of Tuscany. Rather they might be intrigued by these Americans who love their region, but have a different approach to cooking. This is another recipe that uses many of the items already in your kitchen. They come together pretty quickly, yielding aromas that revive the tummy and the soul. Relax with a bowl of zuppa, a crusty baguette, and a glass of Sangiovese

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| 1 Tbsp butter | 1 Tbsp Italian seasoning (dried basil, oregano, thyme) |
| 1 yellow onion, diced | 3/4 tsp salt and 1/4 tsp pepper |
| 3 garlic gloves, minced | 1 1/2 pound boneless, skinless chicken breast |
| 4 cups chicken broth | 1 cup half and half, warmed |
| 1 (28 oz) can crushed tomatoes | 1/2 cup shredded parmesan cheese |
| 1 (15 oz) can great northern white beans,
rinsed and drained | 18 ounce refrigerated cheese tortellini |
| 1 bay leaf | 3 cups baby spinach |

Turn your Instant Pot to the sauté setting. When the display says HOT add in the butter. Melt the butter then add in the onion and sauté for 3 minutes. Then add in the garlic and continue to sauté for an additional 30 seconds.

Stir in the chicken broth, tomatoes, beans, bay leaf, Italian seasoning, salt and pepper. Place chicken in pot atop other ingredients.

Cover and secure the lid. Make sure the valve is set to sealing. Set the manual button to ten minutes (if your chicken is frozen) or 8 (thawed). When the time is up let the pot sit for 5 minutes and then move the valve to vent. Remove the lid.

Remove and discard the bay leaf. Place chicken on cutting board. Set the pot to saute setting. Stir in the half and half, tortellini and parmesan cheese. Tortellini will cook through in about 5 minutes.

Meanwhile, shred the chicken or cut into bit sized pieces. Add back to pot.

Stir in the spinach and allow to wilt, and your soup is ready to serve, with Sangiovese, of course.