



Kitchen Cheat Sheet: Creamy Tortellini Tomato Soup

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Tips and Time Savers

- Cut the cream cheese into cubes before adding it so it melts smoothly instead of forming stubborn little blobs.
- Make sure it's at room temperature.
- Taste the soup before serving and adjust the salt. Tomato-based soups almost always need a final seasoning boost.
- If it needs a little something try a pinch of brown sugar.
- Add the tortellini just before the end of cooking so it stays tender and doesn't absorb all the liquid.
- If the soup looks slightly separated after adding the cream cheese, keep stirring. It usually smooths out once fully heated.
- Let the soup rest for about 5 minutes before serving so the broth thickens slightly and the flavors settle in.

Storage

Store leftover soup in an airtight container in the refrigerator for up to 4 days. The tortellini will continue to absorb liquid as it sits, so the soup will thicken over time.

To reheat, warm gently on the stovetop over medium-low heat or in the microwave in short intervals, stirring between each. Add a splash of broth, milk, or water as needed to bring the soup back to a creamy consistency.

Avoid boiling when reheating, since high heat can cause the dairy to separate and the pasta to over-soften.

can this soup be frozen?

This soup isn't the best candidate for freezing. The cream can separate and the tortellini tends to turn overly soft once thawed and reheated, which changes the texture quite a bit. If you really want to freeze it, do so before adding the tortellini and cream cheese. Freeze the tomato base, then add the pasta and dairy fresh when reheating for the best results.

Variations

- Swap the tortellini for ravioli, small pasta shells, or even gnocchi for a slightly different texture.
- Stir in cooked shredded chicken or Italian sausage at the end to make it heartier.
- Add a handful of fresh spinach or kale during the last few minutes for a little green situation.
- Use heavy cream instead of cream cheese for a thinner, silkier broth.
- Add a pinch of red pepper flakes if you want a little heat instead of pure cozy.

FAQs

Can I use frozen tortellini?

Yes. Add it straight from the freezer near the end of cooking. It may take a few extra minutes, but it works just fine.

Can I make this on the stovetop instead of the slow cooker?

Absolutely. Simmer the soup base for about 20–25 minutes, then add the tortellini and cream cheese and cook until tender and creamy.

Why did my soup turn out too thick?

The pasta keeps absorbing liquid as it sits. Just stir in a splash of broth, milk, or water when reheating.

Can I make this ahead of time?

You can make the base ahead, but for best texture add the tortellini and cream cheese right before serving.

What protein can I add to make it heartier?

Cooked shredded chicken, Italian sausage, or even rotisserie chicken all work well stirred in at the end.

Can I cook the tortellini the whole time in the slow cooker?

No. It'll turn soft and sad. Add it during the last 20–30 minutes so it stays tender instead of mushy.

Nice to Have

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If your slow cooker's older than your favorite casserole dish, it might be time for an upgrade. A reliable crockpot makes dinners like this practically automatic, and honestly, anything that cooks while you ignore it deserves a permanent spot on the counter. [Get it here.](https://www.restlesschipotle.com/creamy-tomato-tortellini-soup/)