**Tortellini vegetable chowder**

Makes 8 servings

4 slices bacon, chopped
1 onion, chopped
1 rib celery, chopped
1 red bell pepper, chopped
2 cups fresh or frozen corn kernels
2 cups low sodium chicken broth
⅓ cup flour
3 cups 1% milk
⅓ cup chopped fresh basil (or 1 teaspoon dried)
¼ teaspoon salt
½ teaspoon pepper
hot sauce, to taste (optional)
8 ounces fresh or frozen cheese tortellini, cooked and drained

In a large saucepan, cook bacon over medium high heat for 1–2 minutes. Add the onion, celery and bell pepper. Cook for 5 minutes or until the vegetables are soft. Add the corn and broth. Bring to a boil over high heat. Reduce the heat to medium. Simmer for 15 minutes. In a separate bowl, gradually add milk to the flour, whisking until smooth. Pour into the vegetable mixture. Add the basil, salt, pepper and hot sauce. Cook, stirring occasionally, for 5 minutes, or until the soup thickens. Add the tortellini and serve.