



Soups

Stracciatella Florentine

- 2 cans (14 ½ oz.) fat free reduced-sodium chicken broth
- 1 package (10 oz.) frozen chopped spinach
- 1/8 tsp. Ground nutmeg
- 4 Davidson's Safest Choice™ Pasteurized Shell Eggs beaten well
- ¼ cup grated Parmesan cheese
- 1 cup cheese-and-garlic flavored croutons, optional

In a large saucepan over high heat, bring broth to boiling.
Add spinach. Cook until thawed, stirring occasionally with a fork to separate.
Stir in nutmeg.

Reduce heat to simmering.

While stirring soup, slowly pour in eggs.

Immediately remove from heat. Pour or ladle 8 oz. Soup into each of 4 (10 oz.) bowls.

Sprinkle each with 1 tablespoon of the Parmesan cheese and ¼ cup of the croutons, if desired.

Yield: 6 servings

