

STRACCIATELLA SOUP WITH BABY SPINACH

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Categories: Dinner Recipes, Lunch Recipes

Boiled

Occasions: Dinner, Lunch



INGREDIENTS

- 2 eggs
- 4 cups chicken stock, salt reduced
- 2 tbsp parmesan cheese, finely grated
- 2 cups baby spinach leaves, washed
- 2 tbsp chopped parsley
- Freshly ground pepper

Optional:

- crusty wholemeal bread

METHOD

Bring the chicken stock to the boil. Bring the chicken stock to the boil. In a small bowl whisk the eggs and parmesan cheese.

Reduce the heat, gently stir the stock and drizzle in the egg mixture. Stir gently to form thin stands of egg. Add the spinach, simmer for one minute, season with pepper and serve

NOTES

serve with crusty wholemeal bread