

CREAMY SPINACH SOUP

Preparation: 15 min.. | Cooking: 30 min. | Servings: 4

INGREDIENTS

4 cups low-sodium chicken or vegetable broth
2 cloves garlic, minced
1 russet potato, peeled and chopped into 1/2-inch cubes
1 bunch green onions, chopped
1 onion, chopped
1 lb. spinach, thick stems trimmed

1/2 cup heavy cream, plus more for garnish
Kosher salt
Freshly ground black pepper

For the croutons:
3 tbsp. butter
1 cup, cubed bread
Kosher salt



INSTRUCTIONS

In a large pot or a Dutch oven over medium heat, heat oil. Add onion and green onions, and cook until they begin to soften, about 5 minutes. Stir in garlic and then add potato and spinach. Pour over broth, and bring to a boil. Cook, stirring occasionally, until spinach is bright green and potatoes are tender, 15 minutes. Season with salt and pepper. Use an immersion blender to blend soup until smooth. Stir in cream. Garnish with more cream and croutons. Croutons: In a medium skillet over medium heat, melt butter. Add bread in a single layer, and cook, tossing often, until bread is golden all over, about 3 minutes. Drain on paper towels, and season immediately with salt.