

Wednesday



Chicken Soup with Spinach and Eggs

Cost per serving \$3.40

Chicken Soup with Spinach and Eggs

Prep: 10 min Cook: 15 min Serves: 4

1 batch chicken soup (from Sunday prep)
3 eggs
2 tbsp lemon juice

1/2 tsp each salt and pepper
1 pkg (142 g) Longo's baby spinach, chopped
2 tbsp chopped fresh parsley
Hot pepper sauce (optional)
Longo's artisan bread

Directions

HEAT soup in pot over medium heat until simmering.

WHISK together eggs, lemon juice, salt and pepper in a bowl. Ladle some of the soup into bowl while whisking. Slowly drizzle mixture into pot while stirring. Stir in spinach and parsley.

COOK for about 5 minutes for spinach to wilt. Serve with hot pepper sauce if using.

SERVE with bread.