

# Spinach Soup

Marian Wenzel

Unitarian Universalist Fellowship of Vero Beach, FL 2000

**Servings: 8**

**Yield: 6 cups**

*1/4 cup chopped onion  
1/2 clove garlic, minced  
1 tablespoon butter or  
margarine  
1 can (46 ounce) chicken  
broth  
1/2 cup Ronzoni acini de  
pepe  
1/4 teaspoon nutmeg  
1/8 teaspoon pepper  
1 package (10 ounce)  
frozen chopped spinach,  
thawed  
grated Parmesan cheese  
(optional)*

In a saucepan, cook and stir the onion and garlic in hot butter until tender but not browned.

Add the chicken broth. Bring to a boil. Add the pasta, nutmeg and pepper. Simmer about 5 minutes.

Add the chopped spinach. Simmer for 5 minutes, stirring occasionally.

Season to taste with salt, if desired. Sprinkle with cheese.

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Per Serving (excluding unknown items): 34 Calories; 2g Fat (43.6% calories from fat); 2g Protein; 3g Carbohydrate; 2g Dietary Fiber; 4mg Cholesterol; 152mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.