

# Roman Soup

PREP TIME: 5 MIN

COOKING TIME: 10 MIN

SERVES: 2-3

*A very quick soup using simple ingredients, most of which are already on-hand at the end of a long day. You can sub frozen spinach in a pinch.*

## Ingredients

6 cups chicken or vegetable broth  
4 eggs  
2 cups fresh spinach  
¼ c parmesan cheese  
chives to taste

## Directions

- Whisk eggs:** In a small bowl or large liquid cup measure, whisk the eggs until combined but not too frothy (too much air). Let settle for a minute while the broth boils.
- Boil the broth:** Bring the broth to a low boil over medium heat.
- Reduce heat & add eggs to the broth:** Reduce heat to low. Slowly pour eggs to the broth slowly stirring as needed. Adjust the heat as necessary to ensure the eggs are cooked but stay in ribbons.
- Wilt Spinach:** Add the fresh spinach leaves and cook until wilted. (If using frozen spinach, use about ½ cup defrosted/heated in the microwave prior to adding to the soup.)
- Add parmesan:** Immediately prior to serving, add the cheese and chives.

Enjoy!

