

*Channel 3- for Sunday, January 10<sup>th</sup>, 2010*

## **Easy Chicken Soup Stracciatella Soup**

### **Ingredients:**

6 cups	Reduced-Sodium Chicken Broth
2 each	Large Eggs
2 Tbsp.	Freshly Grated Parmesan Cheese
2 Tbsp.	Chopped Fresh Flat-Leaf Parsley
2 Tbsp.	Chopped Fresh Basil
1 Cup	Lightly Packed Spinach Leaves, Cut in Thin Strips
	Salt and Freshly Ground Black Pepper

### **Preparation:**

Bring the broth to a boil in a large saucepan over medium-high heat. In a bowl, whisk the eggs, cheese, parsley, and basil to blend. Reduce the heat to medium-low. Stir the broth in a circular motion. Gradually drizzle the egg mixture into the moving broth, stirring gently with a fork to form thin strands of egg, about 1 minute. Stir in the spinach, then season the soup to taste with salt and pepper.