

Chicken Florentine Soup

Prep Time: 10 -15 minutes

Cook Time: 35 -45 minutes

Servings: 8 -10

INGREDIENTS

40 oz. chicken stock	1 cup water
1 lb. chicken breast tenderloins	2¼ cups heavy cream
1 cup Spanish onions, chopped	2¼ cups whole milk
1 cup celery, chopped	5 oz. fresh spinach, chopped
1 tsp. garlic purée	2 tsp. fresh basil
1 tsp. salt/pepper	1 stick butter
½ tsp. dry basil	½ cup flour
1 pinch cayenne pepper	1 small bag garlic croutons

In a large stock pot, bring chicken stock to a boil over medium-high heat. Add the chicken and boil for 10 minutes. Remove the chicken and cool on a sheet pan.

Add onions, celery, garlic, salt/pepper, dry basil, cayenne pepper and water to chicken stock and boil for 10 minutes. Dice cooled chicken to ½" pieces and add to the soup with fresh spinach and basil; boil for 5 minutes. Add heavy cream and milk and bring to a boil, stirring occasionally. Meanwhile, make a roux by melting the butter in a sauce pan, slowly add the flour while stirring with a whisk; cook on low for 2-3 minutes. Add roux to the soup while whisking continuously until soup returns to a boil. Remove from heat, serve in soup bowls, garnish with 2-3 garlic croutons.