

Tomato Florentine Soup

Ingredients

2 T Unsalted Butter
2 c Onion (chopped)
2/3 c Celery
5 Garlic (chopped)
3/4 t Sugar
1 c Water
32 oz Chicken Broth
14 oz Diced Tomatoes (canned)
8 oz Tomato Sauce
3/4 c Small Shells
2 c Spinach (chopped)
1/4 c Parmesan
1 t Salt
1/2 t Ground Black Pepper
1/4 c Parsley

Instructions

1. Melt the butter in a dutch oven over medium heat. Add the onion and celery and saute for approximately 6-7 minutes, stirring frequently, until the onions are tender. Season with some salt and pepper.
2. Add the garlic and saute for about 1 more minute. Add the sugar, water, chicken broth, tomatoes, tomato sauce, 1 teaspoon salt, and 1/2 teaspoon pepper and simmer over medium-low heat for about 20 minutes.
3. Add the pasta and cook for 8 minutes. Add the spinach and cook for about 2 minutes until the spinach is wilted. Stir in parsley and serve hot with fresh grated parmesan sprinkled on top.