



Tomato Florentine Soup

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This hearty tomato Florentine soup with tomatoes spinach and cooked pasta is lovely to look at even lovelier to taste Its easy to make and freezes well

Ingredients

— - 2 (14.5 ounce) cans chicken broth - 1 (14.5 ounce) can chopped stewed tomatoes - 1 (12 fluid ounce) can tomato-vegetable juice cocktail - 1 (10.5 ounce) can condensed tomato soup - 1 tablespoon white sugar - 1 (10 ounce) package frozen chopped spinach - 1 pinch ground nutmeg - salt to taste - ground black pepper to taste - ½ cup cooked macaroni

Instructions

1. Combine broth
2. tomatoes
3. juice
4. and condensed soup in a saucepan with a wire whisk over medium heat. Add sugar
5. spinach
6. nutmeg
7. salt and pepper to taste
8. without thawing spinach. Allow to heat gently on medium-low heat until spinach is tender
9. about 20 minutes. Keep hot without letting it boil. Add cooked pasta and cook until warmed through
10. about 10 minutes.