

biaggis chicken florentine soup recipe card



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Chicken Florentine Soup

Prep Time: 10 - 15 minutes Cook Time: 35 - 45 minutes Servings: 8 - 10

40 oz. chicken stock
1 lb. chicken breast tenderloins
1 cup Spanish onions, chopped
1 cup celery, chopped
1 tsp. garlic purée
1 tsp. salt/pepper
½ tsp. dry basil
1 pinch cayenne pepper

1 cup water
2¼ cups heavy cream
2¼ cups whole milk
5 oz. fresh spinach, chopped
2 tsp. fresh basil
1 stick butter
½ cup flour
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.

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