
ROMAN “EGG DROP” SOUP

Serves 6

6 cups Rich chicken stock
3 cups Fresh spinach, julienne
3 Eggs
1/3 cup Grated Parmesan cheese
 Salt and cracked black pepper

- Bring the chicken stock to a boil.
- Season with salt and cracked black pepper.
- Reduce the heat to a simmer and add the spinach, cook about 45 seconds.
- Place the eggs and cheese in a bowl, add salt and cracked black pepper.
- Stir the egg mixture into the warm soup, stirring constantly to break up the eggs.
- Season well. Serve warm.