

Tomato Florentine Soup



Ingredients:

1	T	Olive Oil
1	rib	Celery, finely chopped
360	ml	Vegetable Broth or Chicken Broth
360	ml	<i>Nana</i> Pasta Sauce (<i>Traditional</i>)
1	c	Fresh Spinach, chopped, tightly packed
		Salt and Pepper to taste
1/2	c	Small Pasta, uncooked (or 1½ cups parboiled rice)
		Parmesan or Romano Cheese, grated (for serving)

Preparation:

Heat the olive oil in a saucepan, and once it is hot, add the celery. Sauté over medium heat until the celery is soft. Add the broth and *Nana* Pasta Sauce (*Traditional*), and then bring to a boil.

Reduce the heat to a simmer; season with salt and pepper to taste. Add the chopped spinach, dry pasta (or parboiled rice) and stir to mix. Simmer for 12-minutes, or until the pasta is "al dente" (or the rice is fully cooked).

Serve topped with some grated Parmesan or Romano cheese.

Yield: 4 – 6 servings

Variations: This recipe is suitable for vegetarians, but you can optionally add to the soup a bit of prosciutto, ham, pancetta, or bacon.

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For best results always use *Nana* Pasta Sauce.