

Chicken Spinach and Artichoke Soup

Makes 6 Servings



1 tablespoon olive oil
1 onion chopped
2 celery stalks chopped
3 garlic cloves minced
6 cups chicken stock
1/2 lemon juiced

1 1/4 pounds boneless, skinless chicken breasts
1 can artichoke hearts drained and quartered
1 cup mozzarella cheese shredded
1 cup Parmesan cheese grated
4 cups spinach

In a large pot heat the olive oil over medium heat.

Add onion, and celery. Cook until soft about 6 minutes.

Add garlic and cook until fragrant about 1 minute.

Add chicken stock and lemon juice. Bring to a boil.

Add chicken breast and lower the heat. Let simmer until the chicken is cooked though about 10-12 minutes.

Remove the chicken from the pot and shred with 2 forks.

Return the chicken to the pot.

Add artichoke hearts, mozzarella cheese, and Parmesan cheese. Cook stirring occasionally until the cheese is melted.

Stir in spinach until wilted.

Ladle into bowls.

Serve