



2 tablespoons olive oil
3 celery stalks chopped
1 onion chopped
4 garlic cloves minced
2 (14-ounce) cans artichoke hearts chopped
1/2 cup sun dried tomatoes sliced

4 cups chicken stock
1 tablespoon lemon juice
1 cup spinach
1/2 cup half and half
salt and pepper to taste

1. Heat the olive oil in a large pot over medium-high heat.
2. Add celery, onion, and garlic. Sauté for 5 minutes to soften stirring often.
3. Add artichokes, sun dried tomatoes, chicken stock , and lemon juice. Bring to a simmer and let cook for 5 minutes.
4. Stir in the spinach and add half and half. Bring the soup back to a simmer. Season with salt and pepper.
5. Ladle into bowls.
6. Serve