



## **Tomato Florentine Soup**

“Florentine” can be roughly translated as “in the style of Florence,” and dishes with this name in the title often contain spinach. Bring the style of Florence to your table with this tasty soup.

2 Tbs. olive oil  
1 large onion, chopped  
2/3 cup chopped celery  
3 garlic cloves, minced or pressed  
5 cups vegetable broth  
1 28-oz. can diced tomatoes, undrained  
2 Tbs. tomato paste  
2/3 cup uncooked small pasta shapes or orzo  
1 10-oz. package frozen spinach, thawed and drained  
1 tsp sugar  
1/2 tsp. salt  
Freshly ground pepper to taste  
Fresh basil, finely chopped

1. Heat oil in a large stewpot over medium heat. Sauté onion and celery until onion is translucent, about 5 minutes. Stir in garlic, broth, tomatoes, and tomato paste. Bring to a boil; reduce heat and simmer for about 20 minutes, stirring occasionally.

2. Add pasta shapes. Cook about 10 minutes. Add spinach and cook until pasta is done. Add sugar, salt, pepper, and basil, and stir to combine. Ladle into serving bowls.