



Tomato Florentine Soup

Recipe from Executive Chef Terry Dox

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| 1 tablespoon olive oil | 1/2 teaspoon dried basil leaves |
| 1 medium onion, chopped | 1/2 teaspoon Italian seasoning |
| 16 ounce can crushed tomatoes | 4 ounces shell pasta |
| 4 cups chicken broth | 2 cups packed, chopped fresh spinach |
| 2 tablespoons tomato paste | 1 cup mozzarella cheese |
| 1/4 teaspoon ground black pepper | |

In a 4-quart saucepan, sauté onions over medium heat in olive oil, until tender. Add tomatoes, broth, tomato paste, and all seasonings. Bring to a boil. Add pasta and cook for 6 – 7 minutes over medium heat. Do not overcook the pasta. Add the spinach and simmer 1 – 2 minutes. Serve immediately and top with a pinch of cheese. Serves 6.

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