

SPINACH STRACCIATELLA SOUP

(adapted from [Food and Wine](#) magazine)

- 1 cup *tubetti*, *ditalini* or other small pasta
- 1 quart chicken stock, preferably home made (*recipe follows*)
- 1 garlic clove, cut in 4 pieces
- 3- 4 ounces baby spinach
- Salt and freshly ground pepper
- 2 large eggs, beaten
- 1/4 cup freshly grated Parmigiano-Reggiano cheese

Cook the pasta in a pot of boiling salted water until *al dente*. Drain well.

In a saucepan, bring the chicken stock to a simmer with the garlic; simmer for 5 minutes. Remove the garlic using a slotted spoon, add the pasta and spinach and cook over medium heat until the spinach wilts. Season with salt and pepper. Gently stir in the eggs, breaking them into long strands. Simmer the soup until the eggs are just firm, about 1 minute. Stir in the Parmigiano cheese. Ladle the soup into bowls, and serve with additional cheese grated on top.