

GARLIC SPINACH SOUP

*If you are a fan of ginger and garlic, this is good.
Shared by Francesca from Allrecipes.com.*

PREP: 10 minutes

COOK: 30 minutes

SERVINGS: 8



INGREDIENTS:

- 4 C. chicken broth
- 2 cloves garlic, minced
- 3 Tbsps. grated fresh ginger root
- 1 C. chopped zucchini
- 2 C. cooked chicken, cubed
- 4 (2-oz.) pkgs. cellophane noodles
- 4 C. fresh spinach

DIRECTIONS:

Bring the chicken broth, garlic and ginger to a boil in large saucepan; reduce heat to medium and cook for 10 minutes.

Add the zucchini and cook until the zucchini is tender, about 10 minutes more.

Stir in the cubed chicken and cellophane noodles; cook until the chicken is hot and the noodles are soft and transparent, about 3 minutes.

Stir in the spinach until wilted.

Enjoy.