

## Ingredients

4 cups homemade or  
canned chicken stock

4 large eggs, lightly beaten

4 cups baby spinach

$\frac{1}{4}$  tsp. salt

2 T. fresh flat-leaf parsley,  
roughly chopped,  
plus more for garnish

2 T. freshly grated Parmesan cheese,  
plus more for garnish

Coarse salt and freshly ground pepper

## Directions

1. In a medium-sized saucepan, bring the stock to a boil over medium-high heat. Reduce heat to low; keep at a gentle simmer.
2. In a bowl, whisk together eggs, Parmesan, salt, and parsley. Slowly pour the egg mixture into the chicken stock while stirring in a quick circular motion that creates a whirlpool.
3. Stir until the eggs are set, about a minute.
4. Add baby spinach and stir again until the spinach wilts. Ladle into bowls; garnish with parsley and cheese, salt and pepper. Serve immediately.



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