

Garlic Soup With Spinach

From – *nytimes.com*

6 cups stock
1 bay leaf
2 sprigs thyme
salt and pepper to taste
2 cloves garlic, minced
½ cup uncooked elbow macaroni
2 eggs
¼ cup Parmesan
6 oz spinach

- Place the stock, bay leaf and thyme large pot. Season to taste with salt and freshly ground pepper. Bring to a simmer and add the garlic.
- Cover and simmer 15 minutes.
- Add the pasta and simmer 5 minutes, until cooked al dente. Remove the bay leaf and thyme.
- Beat the eggs in a bowl and stir in 1/3 cup of stock, making sure that it is not boiling, and the cheese.
- Stir the spinach into the simmering stock and simmer for 1 minute.
- Drizzle in the egg mixture, scraping all of it in with a rubber spatula.
- Turn off the heat and stir very slowly with the spatula, paddling it back and forth until the eggs have set.
- Taste, adjust seasoning, and serve at once.



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