

Tomato, Fresh Curly Leaf Spinach and Basil Soup

2 Tbsp. butter

1 medium yellow onion, finely chopped

1¼ tsp. minced garlic

¼ tsp. onion powder

1 tsp. all-purpose flour

1½ cups milk

1 can (28 oz.) tomato puree

½ Tbsp. sugar (*optional*)

2 cups **fresh curly leaf spinach**,
washed and dried

¼ cup chopped fresh basil leaves

Dash of salt

¼ tsp. white ground pepper

Melt butter in a large saucepan over medium heat. Add onion and minced garlic and cook for 3 minutes, stirring occasionally. Slowly add the onion powder and flour. Cook for 30 seconds, stirring constantly. Add milk in and stir for a few minutes. Add tomato puree and sugar. Cover and bring to a boil. Stir and reduce heat to low. Simmer covered for 5 minutes. While soup is simmering, tear fresh curly leaf spinach leaves into small pieces; discard stems. Add fresh spinach, chopped basil, salt, and pepper to soup. Simmer for 2 minutes, stirring occasionally. Garnish with grated Parmesan if desired or crushed herbed croutons.