

Pond Scum Soup

Cream of Spinach and Chicken Soup with Mascarpone

- 2 small yellow onions and 4 ribs of celery, chopped
- 32 oz. chicken broth
- 2 bags of cleaned spinach
- 1 5-oz. container of mascarpone cheese
- 1 can condensed cream of chicken soup

Sauté onions and celery in a pan with some olive oil. Add chicken broth and spinach to the pan and cook down until veggies are cooked. Puree in blender (or in pan with stick blender), then add back to pot.

Stir mascarpone cheese and cream of chicken soup into mixture, warm to desired temp, and add salt to your taste.

This delicious soup is loaded with phytonutrients, but we nicknamed it Pond Scum Soup for a reason—it looks like you skimmed the algae off the pond and poured it in a bowl. But make that work for you: add a gummy frog to the side and float some goldfish crackers on their sides on the top, and I'll bet even little boys will eat this soup—especially if you go all the way and use a food marker to X out their eyes!

