



Chicken Florentine Soup



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Introduction

Chicken Florentine Soup is a warm, hearty dish that beautifully combines the tenderness of chicken with the rich flavors of spinach and creamy broth. This comforting soup is perfect for chilly days or whenever you're in need of a nourishing meal. With simple ingredients and straightforward preparation, Chicken Florentine Soup is not only delicious but also easy to make.

Detailed Ingredients with Measures

- Chicken breast: 1 lb, cooked and shredded
- Fresh spinach: 4 cups, packed
- Onion: 1 small, diced
- Carrots: 2, diced
- Celery: 2 stalks, diced
- Garlic: 4 cloves, minced
- Chicken broth: 4 cups
- Heavy cream: 1 cup
- Olive oil: 2 tablespoons
- Dried thyme: 1 teaspoon
- Salt: to taste
- Pepper: to taste

Prep Time

The preparation time for Chicken Florentine Soup is approximately 15 minutes. This includes chopping vegetables and shredding the cooked chicken.

Cook Time, Total Time, Yield

- Cook Time: 30 minutes
- Total Time: 45 minutes
- Yield: 6 servings

This Chicken Florentine Soup is a delightful blend that can easily become a family favorite. Perfect for lunch or dinner, it not only warms the belly but also comforts the soul. Enjoy your culinary experience!



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Detailed Directions and Instructions

Step 1: Cook the Bacon

In a large pot, cook the bacon over medium heat until crispy. Remove the bacon from the pot and set it aside, leaving the bacon grease in the pot.

Step 2: Sauté the Onions and Garlic

In the same pot, add chopped onions and garlic to the bacon grease. Sauté them until they are soft and fragrant.

See also [Everything Bagel Cheesy Bacon Pull Apart](#)

Step 3: Add the Chicken

Add the diced chicken breast to the pot and cook until the chicken is no longer pink, stirring occasionally.

Step 4: Stir in the Seasonings

Add the Italian seasoning, salt, and pepper to the chicken mixture. Stir well to evenly distribute the spices.

Step 5: Pour in the Broth

Pour in the chicken broth and bring the mixture to a boil. Reduce the heat to a simmer.

Step 6: Add the Spinach

Once simmering, add the fresh spinach to the pot. Stir it in and continue simmering until the spinach is wilted.

Step 7: Incorporate the Cream

Stir in the heavy cream and allow the soup to heat through without boiling.

Step 8: Final Touches

Crumble the cooked bacon and add it back into the pot. Stir well and simmer for a few more minutes before serving.

Notes

Note 1

You can substitute the chicken with shredded rotisserie chicken for a quicker option.

Note 2

For a healthier version, you can use low-fat cream or a dairy-free alternative.

Note 3

This soup can be stored in the refrigerator for up to three days but may thicken over time.

Note 4

Consider serving with crusty bread or a sprinkle of parmesan cheese for added flavor.



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Cook techniques

Sautéing

Sautéing is used to briefly cook vegetables and enhance their flavors. In this recipe, you'll start by sautéing onions, garlic, and spinach to build a rich base.

Simmering

Simmering involves cooking ingredients in a liquid just below boiling point. This technique helps meld the flavors of the broth and chicken together for a cohesive soup.

See also [Nutella Stuffed French Toast](#)

Shredding

Shredding chicken makes it easier to incorporate into the soup, ensuring that every spoonful has tender pieces of meat.

Whisking

Whisking the milk and flour mixture helps to create a smooth and creamy texture, preventing any lumps from forming in the soup.

Seasoning

Properly seasoning the soup at various stages enhances the overall flavor, making sure every bite is delicious and well-balanced.

FAQ

Can I use frozen spinach instead of fresh?

Yes, frozen spinach works well in this recipe. Just make sure to thaw and drain it before adding it to the soup.

What type of chicken is best for this soup?

Boneless, skinless chicken breasts or thighs are ideal since they cook quickly and are easy to shred.

How can I make this soup dairy-free?

You can substitute the milk with a dairy-free alternative, such as almond milk or coconut milk, and use a starch like cornstarch to thicken.

Can I add other vegetables?

Absolutely! Adding vegetables like carrots, celery, or bell peppers can enhance the flavor and nutritional value of the soup.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat on the stove or in the microwave before serving.



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Conclusion

This Chicken Florentine Soup is a harmonious blend of rich flavors and healthy ingredients, making it a perfect addition to your meal rotation. With tender chicken, hearty vegetables, and a creamy base, it promises to satisfy your hunger while providing essential nutrients. Enjoy this delightful soup on chilly days or whenever you crave comfort food that doesn't compromise on health.

See also [Pumpkin French Toast Casserole](#)

More recipes suggestions and combination

Creamy Spinach and Artichoke Soup

A luscious soup combining the flavors of spinach and artichokes, blended with cream for a velvety texture.

Chicken Tortilla Soup

A zesty and spicy soup featuring shredded chicken, tomatoes, and a blend of traditional Mexican spices, topped with crunchy tortilla strips.

Minestrone Soup

A classic Italian vegetable soup packed with beans, pasta, and seasonal vegetables in a savory broth.

Broccoli Cheddar Soup

A comforting soup that pairs fresh broccoli with sharp cheddar cheese, creating a creamy and flavorful dish.

Italian Wedding Soup

A hearty combination of meatballs, greens, and small pasta, simmered in a savory broth, perfect for any meal.

Tomato Basil Soup

A simple yet delicious soup made with ripe tomatoes and fresh basil, best served with a side of crusty bread.



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