

TOMATO FLORENTINE SOUP

Ingredients

2 Tbsp olive oil	32 ounces chicken stock
1 lb ground turkey	28 ounces tomato sauce
1 tsp seasoning salt	2 cups finely diced fresh tomatoes
1/4 tsp freshly ground pepper	1 tsp Worcestershire sauce
1/2 cup diced carrots	1 dried bay leaf
1/2 cup diced celery	1/2 tsp dried oregano
1/2 cup diced onion	1 cup cooked elbow macaroni
1 Tbsp minced garlic	2 (6-ounce) bags baby spinach

Directions

1. Carefully heat oil in a large saucepan over medium heat. Add turkey, seasoning salt, and pepper. Cook, crumbling turkey into small pieces, 5 minutes, or until golden brown. Add carrots, celery, onions, and garlic. Cook until onions are translucent, about 3 minutes.
2. Stir in chicken stock, tomato sauce, diced tomatoes, Worcester, bay leaf, and oregano; simmer, covered, 30 minutes.
3. Add noodles and spinach just before serving, stirring to wilt spinach.

Serves 6

Source: *Official Disney Parks Cookbook* (Brandon)