
Spinach Soup with Green Onions











Very tasty, brilliant color will add nicely to many meals.

Vegetarian friendly.

Part of the [St. Patrick's Day Menu](#).

* I use 3 C 2% milk and 1/2 C Heavy Whipping Cream

Makes about 4 - 4.5 cups

Quantity	Ingredients	Preparation Notes
5 Tbsp	Butter (4 and 1 separation)	 Melt 4 Tbsp butter in heavy saucepan
1 bunch	Green Onions chopped (including tops)	 Add onions and sauté until tender
1/4 C	Flour	 Sprinkle flour over and whisk in milk until mixture comes to a boil and thickens
3 1/2 C	Whole Milk*	 In another sauce pan or small skillet, melt 1 Tbsp butter.
1 - 10 oz pkg	Ready to use Spinach Leaves, thawed and drained	 Add spinach to butter and toss until wilted but still a bright green - about 3 minutes
2 cloves	Garlic Chopped	 Add spinach to milk mixture
	Ground Nutmeg	 Pour in batches into blender and puree.
	Chopped fresh mint or dill to garnish	 Return to saucepan and rewarm
		 Season soup with nutmeg, salt and pepper
		 Ladle into bowls and serve with mint or dill garnish if desired