

# Stracciatella Soup With Roasted Garlic Crostini Floats

**Serves**

4

## **Ingredients**

1-loaf Italian or French crusty baguette  
4 cloves roasted garlic  
6 cups chicken broth  
2 large eggs  
2 tbs freshly grated parmesan cheese  
2 tbs Italian flat leaf parsley, chopped  
2 tbs fresh basil leaves  
1 cup lightly packed fresh spinach

## **Preparation Instructions**

Cut bread into ¼ inch slices and place on baking sheet. Drizzle with olive oil and place in 350 degree oven. Roast until golden brown. You can also put the garlic cloves on this pan or wrap the cloves up in aluminum foil and roast until soft about 40 minute or so.

Bring chicken broth to boil in a large saucepan over medium-high heat. In a bowl whisk the eggs, cheese, parsley, and basil to blend. Reduce the heat to medium-low. Stir the broth in a circular motion. Gradually drizzle the egg mixture into the moving broth stirring gently with a fork to form thin strands of egg. About 1 minute. Stir in the spinach, then season with salt and pepper to taste.

Place in bowls and float a crostini slice with the roasted garlic spread on the top of it.