

# chattavore

## CREAMY TOMATO ARTICHOKE SOUP

Prep time: 5 minutes

Cook time: 20 minutes

Serves 6

- 2 tablespoons unsalted butter
  - 1 medium onion, diced
  - 1 cup sherry
  - 28-ounce can whole tomatoes (Cento or Tutturosso are my favorites)
  - 4 cups low-sodium chicken stock
  - 2 cups artichoke hearts, coarsely chopped (9-ounce package frozen or 14.5 ounce can, drained)
  - 5 ounce bag baby spinach
  - 1/2 cup heavy cream
  - salt and pepper, to taste
1. In a six to eight quart Dutch oven, melt the butter over medium heat. Add the onions to the pot and cook until they begin to turn translucent, 3-5 minutes. Add the sherry to the pot and allow it to come to a boil and cook briefly (about one minute).
  2. Crush the tomatoes in your hands or lightly puree them in a blender or food processor. Add the tomatoes (including any liquid from the can) to the pot along with the chicken stock. Bring to a simmer and cook for about 10 minutes.
  3. Add the artichoke hearts and the spinach to the pot. Cook until the spinach wilts. Add the cream and stir to combine completely. Add salt and pepper to taste. Serve immediately.

### Note

Not all of the alcohol in the sherry will cook out, so if you are feeding kids, half the sherry or omit it altogether and replace it with an equal amount of chicken stock.