



The Pioneer Woman

by Ree | The Pioneer Woman
in Creamy Soups, Soups

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Spinach Soup with Gruyere

Prep: 5 mins
Cook: 25 mins

Level: Easy
Serves: 8

Description

Scrumptious, creamy spinach soup made extra delicious with a little pile of Gruyere. Nutritious!

Ingredients

- 2 Tablespoons Olive Oil
- 10 ounces, weight Spinach
- 2 cloves Garlic, Finely Minced
- 4 Tablespoons Butter
- ½ whole Medium Onion
- ¼ cups Flour
- 3 cups Whole Milk
- 1-½ cup Half-and-half
- 2 teaspoons Kosher Salt
- Freshly Ground Black Pepper
- ½ teaspoons Cayenne Pepper
- 4 ounces, weight Gruyere Cheese, Grated (other Cheeses Are Fine)

Preparation

In a large skillet, heat olive over over medium heat. Add spinach and garlic and cook for 2 to 3 minutes, stirring constantly, or until wilted. Add spinach to a blender or food processor. Pour in 1/4 cup hot water and pulse until pureed. Set aside.

In a large soup pot, cook onion in butter over medium heat until onions begin to soften. Sprinkle flour over the top and stir to combine. Cook for about 2 minutes, then pour in milk, stirring occasionally. Add salt, pepper, and cayenne and stir to combine. Cook over medium heat for 5 minutes, stirring constantly. Pour in pureed spinach, then cook another 3 to 5 minutes until thickened.

Check seasonings, adding more salt, pepper, or cayenne as needed. Serve in a bowl. Add a little grated Gruyere.