



## Soup with Frittata Strips

### Frittatine al Brodo

#### INGREDIENTS:

- 2 quarts chicken broth
- 1 1/2 lbs fresh escarole, cleaned and chopped
- 4 eggs
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup grated cheese
- 1/2 tsp salt
- Olive oil as needed



#### DIRECTIONS

- Place chicken broth into a soup pot and bring to a boil.
- Meanwhile, remove outer leaves from the heads of escarole, if needed.
- Cut off the stem and slice through each head of escarole horizontally at 1 inch intervals.
- Place all the chopped leaves into a large bowl and wash in cold water until water is clear of sand/debris.
- Drain in colander and add to boiling broth.
- Stir and cover pot.
- Simmer on low while you make the frittatine (crepes)
- Beat eggs and milk together.
- Add grated cheese, flour and salt.
- Place a little olive oil into a nonstick skillet (9-10")
- Heat on medium.
- Add some of the egg mixture, about 1/4 cup, enough to cover the bottom of the skillet.
- Make sure it's only a thin layer because it will puff up.
- Cook until golden on the bottom and then flip.
- Once the other side is golden, remove and place on a plate.
- Repeat until all liquid is done, adding a little oil before cooking each frittata, if needed.
- Roll the stacked frittate, two at a time, and slice into strips in the size of fettuccine (1/4").
- Add frittata strips to soup and stir.
- Simmer for 5 minutes, adjusting salt if needed.
- Serve hot.
- Yields 4-6 servings.

#### NONNA'S TIPS

- You can use spinach instead of escarole if you wish but use fresh, not frozen, and do not chop leaves.
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- You can substitute chicken broth with any broth you prefer.
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- You can make this gluten-free by omitting the flour.