



Creamy Chicken, Spinach and Leek Soup

Description



Our version of this flavorful, hearty soup is inspired by a recipe in Cuisine at Home Magazine, Creamy Chicken, Spinach and Leek soup is a very satisfying fall or winter entrée soup. You can bake the chicken coated with some olive oil, salt and pepper, or if time is short, purchase some baked chicken from your favorite grocery store.

Ingredients:

For the Croutons:

You can use prepared croutons from the grocery store, but if you have time and like to make things these will taste better. If you use prepared croutons, you'll want to have some Parmesan available to spoon over the soup.

- 3 slices of white bread cut into half inch sized cubes.
- 2 T. [The Olive Tap's 100% EVOO](#) of your choice (or [Roasted Garlic Olive Oil](#) if you have it)
- 1 T. finely minced garlic if you use straight EVOO
- 1/3 C. grated Parmesan Cheese
- Zest from 1/2 lemon (Save the whole Lemon, you'll use the juice in the soup)

For the Soup:

- 2 T. butter
- 4 T. The Olive Tap's 100% Extra Virgin Olive Oil, divided
- 2 Leeks, white and pale green parts sliced about 1/8 inch thick
- 2 T. minced garlic
- 1/4 t. freshly grated Nutmeg
- 1/2 C. flour (slightly more or less depending on how thick you like your soup)
- 1/2 C. Pinot Grigio or other dry white wine
- 8 C. chicken broth
- 2 C. half and half
- 4 C. cooked chicken cut into bite sized pieces
- 4 C. tightly packed Spinach leaves (about 1 lb), stems removed, and coarsely chopped
- Juice of 1 lemon

Directions:

For the Croutons:

1. Heat oven to 400 degrees.
2. Toss the bread with 2 T. of the olive oil and minced garlic if using it. Place the bread cubes on a cookie sheet, lined with foil, in the oven and cook on an upper rack for 10-15 minutes until golden brown.
3. Sprinkle with grated Parmesan and lemon zest, toss to combine then set aside.

For the Soup:

1. In an 8 quart pot set at medium temperature, melt the butter and 2 T. of the Olive Oil. When butter is melted and foaming, add the leeks and garlic. Stir often until fragrant, do not brown. Add Nutmeg and stir for 30 seconds, then add flour and cook for a minute or two.

Deglaze the bottom of the pot with the wine, scraping up any stuck pieces. Cook until wine is evaporated.

2. Add the chicken broth, and bring to a boil over medium high heat. Reduce heat to a simmer and cook for 5-8 minutes till thickened.
3. Add the cooked chicken and the half and half. Stir occasionally till the pot returns to a simmer. Add the spinach and continue cooking until wilted. Add the lemon juice, and stir.
4. Pour soup into bowls, then drizzle more Olive Oil over top and add croutons. Serve immediately. Serves 4

Bon Appétit! Rick

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/creamy-chicken-spinach-and-leek-soup/>

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