

ZUCCHINI NOODLE SOUP WITH SHIITAKE MUSHROOMS AND SPINACH

(inspired by a recipe from Martha Stewart)

2 tablespoons olive oil
12 ounces shiitake mushroom caps, thinly sliced
1 tablespoon peeled and minced fresh ginger
1/2 teaspoon salt
1/4 teaspoon black pepper, freshly ground
2 cups chicken broth
3 cups water
1 large zucchini, spiralized
4 cups flat-leaf spinach, coarsely chopped
2 tablespoons fresh lime juice
1 tablespoon soy sauce

In a large saucepan, heat oil over medium. Add mushrooms and ginger; season with salt and pepper. Cook, stirring occasionally, until mushrooms are tender, 6 minutes.

Add broth and 3 cups water; bring to a boil. Add zucchini noodles; reduce to a simmer, and cook 5 minutes. Add spinach; cook just until tender, about 1 minute. Add lime juice and soy sauce. Serve very hot.