

Tomato Florentine Soup

1 can (16 ounces) whole tomatoes
2 teaspoons cooking oil
1 small onion, minced
½ cup chopped frozen spinach, thawed

1 can (10½ ounces) beef broth
1 teaspoon Worcestershire sauce
½ teaspoon salt
Dash pepper

In blender, puree tomatoes with their liquid for five seconds. In saucepan, heat oil, and sauté onion until transparent. Add tomatoes, spinach, beef broth, Worcestershire, salt and pepper. Cook covered, over medium heat for 10 minutes. Serve hot. Makes four servings.