

## **campbell's spaghetti florentine**

vegetable cooking spray

1 medium onion, chopped (about 1/2 cup)

3 cloves garlic, minced (I use minced garlic sold in a jar)

1 tsp italian seasoning, crushed

1 can (campbell's) cream of celery soup

1/8 tsp pepper

1 package frozen chopped spinach (about 10 oz)

1 cup plain yogurt

1 medium tomato (or one can diced tomatoes, drained)

1 box of hot cooked spaghetti (about 4 cups cooked or 8 oz dry)

parmesan cheese

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spray medium saucepan with cooking spray and heat over medium heat 1 minute.

Add onion, garlic and italian seasoning and cook until tender, stirring often.

add soup, pepper and spinach. Heat to a boil. reduce heat to low. cover and cook 10 minutes or until spinach is tender, breaking apart spinach with fork and stirring occasionally.

add yogurt and tomato and heat through.

toss with spaghetti.

sprinkle with cheese.

If desired, garnish with fresh basil.