

Fresh Pea Soup

Serves Six



Steps

1. Heat a medium-large soup pot over medium-high heat. Add the leeks and onions and cook, stirring well, until the onions are translucent - about 7 minutes. Add the chicken stock and frozen peas. Bring mixture to a low boil and cook until the peas are very tender - about 10 minutes. Lower the heat and using an immersion blender, puree the soup.
2. Taste for seasoning. Ladle into bowls. Serve hot and top with fresh mint and creme fraiche.

Soup Ingredients

2 tablespoons extra virgin olive oil
2 cups leeks, chopped (and rinsed well)
1 cup brown onion, chopped
1 quart chicken stock
1 (16-ounce) bag frozen peas
Kosher salt and freshly ground pepper
to taste

To Serve

Top with fresh mint and creme fraiche