

Cream of Asparagus Soup without cream

Ingredients

2 lbs asparagus
1 large onion, chopped
4 tablespoons olive oil
5-6 cups chicken broth (low salt)

Directions

Cut the tips off 12 asparagus (1 1/2") and set aside.
Discard cut bottom ends of asparagus.
Cut asparagus stalks into 1' pieces.
Cook onion and asparagus in oil in large frying pan over medium heat, stirring often till softened.
Pour into a large soup pot.
Add broth and simmer on low medium about 15-20 minutes.
While soup simmers, cook reserved asparagus tips in boiling salted water al dente'.
Puree soup in blender, food processor or with emulsifier until smooth.
Ladle into bowls, season with S&P and garnish with asparagus tips.

Serves 6