

Asparagus Leek Soup with Parmesan

Printed from Asparagus Recipes at <http://www.asparagusrecipes.net/>

Enjoy a spring soup that's full of gentle, sweet vegetables and just a touch of savory cheese.

Ingredients:

2 tablespoons butter
3 cups chopped leeks
3 cloves garlic, chopped
1 teaspoon dried thyme
½ teaspoon onion powder
5 cups chicken broth
3 cups peeled chopped gold potatoes
3 cups chopped asparagus
¼ cup grated Parmesan cheese
Sea salt and black pepper, to taste
3 chives, chopped, for garnish

Directions:

- 1) Melt butter in a large pot over medium. Add leeks, garlic, thyme, and onion powder; cook until softened, stirring, about 4 minutes.
- 2) Add broth, potatoes, and asparagus; bring to a boil over high heat. Reduce to a simmer and cook until potatoes are very soft, about 30 minutes.
- 3) Working in batches, puree soup in a food processor until smooth. Transfer back to pot; add cheese and seasonings to taste. Cook over low until cheese is melted, stirring, about 2 minutes.
- 4) Ladle into serving bowls; top with chives and serve.