



Noreen's Kitchen

Cream of Asparagus Soup

Ingredients

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| 2 pounds fresh asparagus | 1 tablespoon dried parsley |
| 2 pounds russet potatoes, peeled & cubed | 1 teaspoon hot Hungarian paprika |
| 1 pound baby spinach, washed | 6 cups chicken or vegetable stock |
| 1 cup onion, diced | 2 cups sour cream |
| 1 cup celery, diced | Sour Cream for garnish |
| 3 cloves garlic, minced | Chopped chives for garnish |
| 4 tablespoons butter | Hungarian hot paprika for garnish |
| 1 teaspoon dried thyme | |

Step by Step Instructions

Wash asparagus and cut into 1 inch pieces, discarding the bottom inch.

Peel and cube potatoes, place in a bowl of water. Set aside

Place a large stock pot over medium heat and melt butter.

Sautee onion, garlic and celery in butter until onion is translucent and celery is tender.

Add asparagus and potatoes to the pot and stir well.

Add thyme, parsley and paprika and toss with the vegetables.

Pour stock over the vegetables and stir well.

Bring to a simmer and continue to cook for approximately 10 minutes or until the asparagus and potatoes are tender when pressed up on the side of the pot.

Add spinach to the pot and stir to wilt. Allow to cook for 2 to 3 minutes until tender.

Remove pot from the heat.

Blend the soup using an immersion blender until very smooth and silky.

Alternatively, you can blend this in a traditional blender. You may have to do this in small batches, being sure to never fill the carafe to the top. Also be sure to remove the small spout in the center of the lid and cover with a clean dish towel, to avoid a volcano of hot soup all over your kitchen or you!

Add sour cream to the soup and stir well or whisk to combine.

Serve topped with a dollop of sour cream, a sprinkle of Hungarian hot paprika and a scattering of chopped chive.