

# Asparagus Soup

Heather Morrill, Montavilla Farmers Market

*I have a go-to soup for every season. This super simple asparagus soup is an absolute favorite for a quick lunch or to accompany dinner during the transitional months of spring.*

*4 servings (can easily be scaled up, you should probably make a double or triple batch)*

## INGREDIENTS

1 bunch asparagus, roasted

6 cups chicken broth (or alternate broth of your preference, I like mushroom too)

1 teaspoon fresh ground peppercorns

More fresh ground peppercorns, for roasting asparagus

Drizzle of olive oil, for roasting asparagus

Salt to taste, if using a salt-free broth

## DIRECTIONS

Roast the asparagus:

Preheat oven to 425 degrees. Trim woody end off asparagus. Line asparagus on a sheet pan or in a glass pan (single layer preferred, but not essential). Toss with a drizzle of olive oil and fresh ground peppercorns. Roast for approximately 15 minutes.

While the asparagus is roasting, bring the broth to a boil, then reduce heat to a simmer.

Combine asparagus with broth. Add the teaspoon of fresh pepper. Let these ingredients simmer for 5 minutes.

Turn off heat. Use an immersion blender (or let cool and portion into a carafe blender) to create a smooth soup. Salt, if needed.

