

Easy Asparagus Soup

DIRECTIONS

Harvest: asparagus spears, onion

Prep Time: 20 minutes

Servings: 2-3 servings

Ingredients:

- 1 lb. asparagus spears
- 1 medium onion
- 1.5 cups vegetable broth
- 1 cup milk of choice
- 1 tbsp butter
- 2 tbsp flour
- Salt and pepper to taste

Instructions:

1. Simmer the asparagus and chopped onion with a $\frac{1}{2}$ cup of broth until tender.
2. Pour into a blender and puree until smooth.
3. Melt the butter in the pot, add the flour, salt and pepper and cook for 2 minutes, stirring to prevent it turning brown or burning.
4. Add the rest of the broth and bring to a boil, stirring until smooth.
5. Reduce the heat and add the milk and asparagus puree and heat thoroughly, stirring occasionally. Add salt and pepper to taste.