

## **MINTED PEA SOUP**

**SOURCE: BEST OF MARTHA STEWART LIVING: WHAT TO HAVE FOR DINNER**

**Prep /Cooking Time: 30+ minutes**

### **INGREDIENTS:**

2 tsp olive oil  
4 shallots, sliced  
1/2 lbs waxy potatoes, peeled/cut into 1" pieces  
2 C chicken stock  
1 10-oz package frozen peas  
6 oz snow peas, trimmed/cut in half crosswise  
1/2 C fresh mint leaves, loosely packed  
Salt & freshly ground pepper, to taste  
2 slices white bread, cut in 1/2" dice & toasted till golden brown for croutons  
1/4 C pea shoots (optional)

### **DIRECTIONS:**

In medium saucepan, heat oil over medium heat - add shallots - sauté 2 minutes - add potatoes & chicken stock - bring to boil - reduce heat & simmer 15 minutes or till potatoes are tender. Add frozen peas & snow peas - simmer 3 more minutes or till just tender & still bright green. Stir in mint leaves.

Remove pan from heat - allow to cool slightly. Purée veggies in small batches in blender or food processor till smooth - return to saucepan & heat through. Season with salt & pepper, ladle into bowls & sprinkle with croutons & pea shoots (if using). Serve.

Serves: 4