



Spring Pea Soup with Mint Oil

Serves 4 as an entrée or 6 as an appetizer portion

Don't skip the mint oil for this fresh soup; it adds an additional layer of complexity

30 Minutes

PREPARATION METHOD

Make the mint oil

1. In a small saucepan over medium, heat the oil.
2. Break up the mint sprigs and add to the saucepan.
3. Heat until mint is fragrant, 10 to 15 minutes.
4. Remove from heat and strain the mint leaves.
5. Transfer oil to a squeeze bottle.

Make the soup

1. In a large skillet over medium heat, melt the butter.
2. When butter is bubbling, add leeks, garlic and 1/4 teaspoon salt.
3. Cook until leeks and garlic have softened, 10 to 12 minutes.
4. Add remaining soup ingredients except lemon juice to the blender in the order listed.
5. Add leek and garlic mixture.
6. Select the SOUP setting and press start.
7. Once the cycle finishes, add lemon juice and PULSE several times to combine.
8. Divide the soup among bowls.
9. Top with a dollop of crème fraiche, drizzle with mint oil, sprinkle with chopped chives and serve.

INGREDIENTS

Mint Oil

- 1 cup grape seed, canola or other neutral oil
- 1 cup loosely packed fresh mint sprigs

Spring Pea Soup

- 2 tablespoons butter
- 2 medium leeks, white and light green parts only, trimmed, cleaned, and cut in thin slices
- 2 cloves garlic, roughly chopped
- 1 teaspoon kosher salt, divided
- 2 cups chicken broth
- 16 ounces fresh, shelled peas (or frozen peas, defrosted)
- ¼ cup fresh mint leaves ½ cup half and half
- ¼ cup plain Greek yogurt
- ¼ teaspoon freshly ground black pepper
- 2 teaspoons freshly squeezed lemon juice

Toppings

- Crème fraiche, for serving
- Chives, chopped, for serving