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CREAMY ASPARAGUS SOUP

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Ingredients

4 cans of asparagus
1 potato (5-6oz), boiled,
peeled and cut into small
chunks
2 Tbsp butter or olive oil
2 garlic cloves, minced
1 white onion, diced
6 cups of broth
½ cup chopped celery
1 cup evaporated milk or
plain yogurt
1 sweet pepper or one
Peruvian yellow pepper
Salt and pepper to taste
1 Tbsp of powder cumin
(optional)

Garnish Options

Croutons
Grilled garlic bread
Chopped chives or any fresh
herbs
Parmesan cheese
Drizzle of olive oil, etc.

Directions

1. Heat butter or olive oil in a pan. Sauté the diced onions and chopped garlic, celery, pepper, butter or olive oil for about 5 minutes.
2. Cook until reduced by half, on medium high heat for about 5 to 7 minutes.
3. Add the broth.
4. Add the potato chunks and the asparagus pieces. Stir gently to mix all ingredients well.
5. Bring to a boil, reduce the heat, cover partially and cook for another 2 minutes.
6. Remove from heat. Let it cool slightly. (Soup can be warm or cool, but should not be burning hot, before beginning the next step.)
7. Working in batches, blend the cooled down soup until you have a smooth puree. If you want it extra smooth, you can strain it using a fine mesh strainer. If the puree is too thick you can add some of water or the juices of the asparagus cans.
8. Return the asparagus puree mix to the soup pot and re-heat it over low heat. Add the evaporated milk. Mix well, taste and adjust salt if needed.
9. Serve the cream of asparagus with your choice of garnishes or sides of your choice, chopped chives, parmesan cheese, parsley, etc.
10. Enjoy!

Recipe Submitted by: **Chef Carolina Moratti**



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