

ROASTED ASPARAGUS SOUP

Gnome Cooking

- 2-3 lbs. asparagus, trimmed, cut into 2-inch pieces
- 2 cups chopped leeks or scallions (white and pale green parts only, about 2 large leeks or 2 bunches of scallions)
- 2 tablespoons olive oil
- 3 cups (or more) low-salt chicken broth
- 1 tablespoon minced fresh flat-leaf parsley
- 2 teaspoons finely grated lemon peel
- $\frac{1}{2}$ tablespoon minced fresh tarragon
- 1 small garlic clove, minced

Preheat oven to 425° F. Combine asparagus, leeks, and oil in very large bowl; toss to blend. Place on a large rimmed baking sheet. Sprinkle with salt and pepper. Roast vegetables until asparagus pieces are soft and leeks are golden, stirring occasionally, about 45 minutes; cool on sheets.

Spoon $\frac{1}{2}$ of vegetables into blender; add 1 $\frac{1}{2}$ cups broth. Blend until smooth. Transfer to large pot. Repeat with remaining vegetables and broth. Warm soup over medium heat, thinning with more broth by $\frac{1}{2}$ cupfuls, if desired. Add salt and pepper.

Mix parsley, lemon peel, tarragon, and garlic in small bowl.

Ladle soup into bowls. Sprinkle mixed herbs on top.



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