

Creamy Asparagus Soup

Ingredients

1 lb. asparagus
1 medium onion
2 Tb (1/4 stick) butter
1 cup chicken broth
1 cup half-and-half

Utensils

Knife & cutting board
2 qt Microwave-safe bowl
Food processor
Spatula
Spoon
Plastic wrap

Garnish with plain yogurt or whipping cream.

Peel and slice the onion. Trim and cut the asparagus into 2-inch pieces. The dish can be prepared up to this point in advance. Place the butter and onion slices in the microwave-safe bowl, and cook in the microwave oven on high for 45 seconds or until the butter has melted. Add the asparagus and chicken broth. Cover the bowl with plastic wrap and cook on high 10-12 minutes, until the asparagus is tender. Place the mixture in a food processor and process until smooth. Return the mixture to the microwave-safe bowl, and stir in the half-and-half. Cook on high for 2-3 minutes until hot, stirring the soup once halfway through the cooking time. Serve hot or cold. If serving cold, refrigerate the soup for several hours before serving.