



French Spring Soup

Ingredients

- ¼ cup butter
- 1 pound leeks, chopped
- 1 onion, chopped
- 2 quarts water
- 3 large potatoes, chopped
- 2 large carrots, chopped
- 1 bunch fresh asparagus, trimmed and cut into 1 inch pieces
- ⅓ cup uncooked long-grain white rice
- 4 teaspoons salt
- ½ pound fresh spinach
- 1 cup heavy cream

Directions

Step 1

Melt the butter in a large pot over medium heat. Stir in the leeks and onion, and cook until tender.

Step 2

Pour water into the pot. Mix in potatoes, carrots, asparagus, and rice. Season with salt. Bring to a boil, reduce heat, and simmer 30 minutes, until vegetables and rice are tender.

Step 3

Stir spinach and heavy cream into the soup mixture, and continue cooking about 5 minutes before serving.