

Asparagus Soup

Ingredients

- 2 lbs asparagus (approximately 2 bunches)
- 1 medium yellow onion
- 2 cloves garlic (or two tablespoons of minced garlic)
- 2 tablespoons unsalted butter
- 1 ½ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 cups low-sodium chicken or vegetable broth
- ½ cup heavy cream
- 8 oz. Parmesan cheese
- America's Best Seasoning Hebetz Blend™

Directions

1. Prepare the vegetables by first trimming 1-inch off the bottom of all of the asparagus and discard. With the remaining asparagus stalks, cut into 1-inch pieces and set aside. Finely chop the onion and mince the garlic cloves.
2. Melt 2 tablespoons of unsalted butter in a Dutch oven or in a large pot over medium heat. Add the onion and sauté until softened, about 3-5 minutes.
3. Add the asparagus, garlic, 1 ½ teaspoons of kosher salt, and ¼ teaspoon black pepper and cook, stirring occasionally, until the asparagus is crisp and tender, about 5 minutes.
4. Add 4 cups of low-sodium chicken or vegetable broth to the pot and bring to a boil.
5. Reduce the heat to a simmer. Simmer uncovered until the asparagus is very tender, but still bright green in color, about 8-15 minutes.
6. Purée the soup by carefully transferring it to a blender (we recommend blending it in batches) and blend until completely smooth. If you have an immersion blender, you can use that instead. Return the soup to the pot.
7. Stir in ½ cup of heavy cream.
8. Ladle the soup into bowls and top with a heavy pinch of grated Parmesan cheese and ½ teaspoon of America's Best Seasoning Hebetz Blend™. Enjoy!