



Makes: 4 servings

Prep Time: 5 minutes Cook Time: 27 minutes

Total Time: 35 minutes

Asparagus Soup with Prosciutto & Goat Cheese Toast

Ingredients

- 2 tbsp olive oil
- 1 large red onion, diced
- kosher salt
- freshly cracked black pepper
- 6 garlic cloves, finely chopped
- 2 pounds green asparagus, ends trimmed, peeled, cut into quarters
- 1 quart chicken (or vegetable) stock
- 2 ounces fresh spinach
- 1/4 cup fresh dill leaves, plus more for serving
- 1 tbsp lemon zest
- 2 tbsp lemon juice
- 2 tbsp heavy cream, plus more for serving
- 2 tbsp chopped fresh chives
- flaky sea salt

Prosciutto & Goat Cheese Toast (see recipe)

Instructions

Heat a large, heavy-bottomed pot over medium heat. Add the olive oil. Once hot, add the red onion. Cook for about 8 minutes until softened and slightly caramelized, stirring often. Season well with salt and black pepper. Stir in the garlic. Cook for another minute.

Stir in the asparagus and chicken stock. Season again. Bring the liquid to a boil, reduce the heat to medium-low, place a lid on the pot (leaving it slightly ajar so steam can escape), and simmer for 12 minutes, or until the asparagus is fully tender.

Stir the spinach, dill, lemon zest, and lemon juice into the soup. Transfer the soup to a high-powered blender and blend for 90 seconds until creamy. Stir in the heavy cream. Season with more salt to taste.

Serve the soup with a drizzle of cream, a drizzle of olive oil, a sprinkle of chives, fresh dill, freshly cracked black pepper, and flaky sea salt over top with the toast alongside.

Recipe from The Original Dish