

# Asparagus and Leek Soup

Printed from Asparagus Recipes at <http://www.asparagusrecipes.net/>

*Also known as vichyssoise, the French cream of asparagus soup gets a bit of sweetness from sautéed leeks. This soup is comforting and invigorating at the same time.*

## Ingredients:

2 tablespoons butter  
1 leek, white part only, halved lengthwise, washed thoroughly and chopped  
¾ pound asparagus, cut into ½-inch pieces  
1 garlic clove, crushed  
1 (14-ounce) can reduced-sodium chicken broth  
1/3 cup heavy cream  
Salt and pepper, to taste

## Directions:

1. Heat butter in a large stockpot over medium heat until foam subsides.
2. Add leek and cook 2 minutes, stirring. Add asparagus and garlic; cook 1 minute.
3. Add chicken broth and bring to a boil over high heat. Lower heat, cover, and simmer 10 minutes, until asparagus is tender.
4. Whisk in heavy cream, salt, and pepper; transfer to blender and puree until smooth. Return to the pot and heat through.