



# Wickham Farms CSA

## Cream of Snap Pea and Spinach Soup

### Ingredients

- 2 Tbsp. butter
- 1/2 pound sugar snap peas; small stems snapped off
- 1 medium bunch of fresh spinach; roughly chopped
- 1 large sweet onion; roughly chopped
- 1 small bunch of lemon thyme (approx. 6-8 sprigs); leaves taken off stem and coarsely chopped
- 2-3 cups of chicken stock (depending on desired consistency)
- 1/4 - 1/2 cup heavy cream (depending on desired consistency)

### Method

1. Melt the butter in a non-stick skillet over medium heat; cook onions for 8-10 minutes until softened.
2. Turn heat to medium-high and add all of the remaining ingredients, except for the heavy cream.
3. Bring the mixture to a boil then allow to simmer for about 8 minutes or until the peas are softened but still bright green.
4. Remove the mixture from heat and very carefully pour into a blender. Blend on high speed for 1-2 minutes, until the soup looks homogeneously green.
5. Pour the soup into a sauce pan large enough to hold the entire contents with some room to spare. Heat over medium heat and add the heavy cream, stirring until thoroughly mixed.

Serve garnished with chopped chives or additional lemon thyme. Can be served warm or chilled and pairs well with a piece of crusty bread.