

# Minty Pea Soup

BY MELISSA HAMILTON & CHRISTOPHER HIRSHEIMER **BON APPÉTIT** APRIL 2013

**Yield:** Makes 6 Servings

## Ingredients

- 3 tablespoons unsalted butter
- 1 medium onion, chopped
- 4 cups low-sodium vegetable broth, divided
- 6 cups shelled fresh peas (from about 6 pounds pods) or frozen peas, thawed
- 1/4 cup fresh flat-leaf parsley leaves
- 1/4 cup fresh mint leaves
- Kosher salt, freshly ground pepper

## Preparation

Melt butter in a large heavy pot over medium heat. Add onion and cook, stirring often, until softened but not browned, 6-8 minutes. Add 2 cups broth and bring to a boil. Add peas, reduce heat, and simmer gently until tender, about 5 minutes for fresh peas, about 2 minutes for frozen.

Remove pot from heat. Add parsley, mint, and remaining 2 cups broth to pot. Purée soup in a blender or with an immersion blender, thinning with water if soup is too thick, until smooth. Season soup with salt and pepper.

Whisk crème fraîche and cream in a small bowl to blend. Serve warm soup topped with chives, passing crème fraîche mixture alongside for spooning over.

- 1/4 cup creme fraiche or sour cream
  - 2 tablespoons heavy cream or water
  - Chopped fresh chives (for serving)
- 

Epicurious.com © Condé Nast Digital, Inc. All rights reserved.