



THE
LITTLE FRENCH BAKERY

CHEATING ON WINTER PEA SOUP

2 teaspoons butter

1/2 cup coarsely chopped onion

3 cups (or more) low-salt chicken broth or vegetable broth

8 ounces sweet baby or frozen peas (do not thaw)

4 cups sliced romaine lettuce (1/2 of medium head), or 1 heart of
Romaine

Crème fraîche or sour cream, for garnish if desired

Crumbled cooked bacon

Melt butter in large saucepan and sauté onion until soft. Add broth and bring to boil. Stir in peas and lettuce. Reduce heat and simmer uncovered for 10 minutes.

Puree soup in blender until smooth, working in batches. Reheat soup by returning to saucepan, and thin soup with extra broth if necessary. Garnish with creme fraiche and crumbled bacon if desired. Makes about 4 servings.