

Frozen Pea Soup

Recipe by: Cooks Illustrated, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
4 tablespoons	butter	
1 cup	minced shallots	about eight medium shallots
2 tablespoons	flour	
3.5 cups	chicken broth	
2 pounds	frozen peas	
1/2 cup	heavy cream	can substitute evaporated milk

- remove peas from freezer
- heat butter in large pan over low heat until foaming; add shallots; cover and cook until softened, about 8-10 minutes, stirring occasionally
- remove lid and add flour, stirring until flour is completely incorporated; gradually whisk in chicken broth
- increase to high until boiling; reduce to medium-low and simmer for 5 minutes
- add peas; increase heat to medium-high; cover and cook for 5 minutes or until soup has come to a simmer
- uncover; reduce heat to medium-low and simmer for 5 minutes
- puree soup with an immersion blender (a blender or food processor will work if you work in small batches - return to pan)
- stir in heavy cream before serving; season to taste with salt and pepper

-
- *note:* serve with shredded Parmesan or croutons if desired