

# Easy Pea Soup

*Joyce Collmer*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*1 1/2 tablespoons butter  
5 scallions, chopped  
3/4 teaspoon salt  
1 bag (14 to 16 ounce)  
frozen peas, thawed  
1 teaspoon lemon juice  
2 1/2 cups water*

Heat the butter in a pot over medium heat. Add the scallions and salt. Cook, stirring occasionally, until tender, 6 to 8 minutes. Add the water. Bring to a boil.

Reserve 1/2 cup of the peas. Add the remaining peas to the soup. Simmer and cook for 5 to 6 minutes.

Puree' the soup in a blender until smooth.

Stir in the lemon juice. Reheat.

Garnish with the reserved peas.

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Per Serving (excluding unknown items): 233 Calories; 18g Fat (65.2% calories from fat); 5g Protein; 16g Carbohydrate; 5g Dietary Fiber; 47mg Cholesterol; 1885mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Vegetable; 0 Fruit; 3 1/2 Fat.