

## **Spring Pea Soup**

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**Servings: 4**

**Preparation Time: 10 minutes**

**Chill: 35 minutes**

**2 cups peeled potatoes, cubed**

**2 tablespoons butter**

**6 cups chicken broth**

**2 cups fresh OR frozen peas, thawed**

**2 tablespoons chives, minced**

In a large saucepan, saute' the potatoes in butter until lightly browned.

Stir in the broth. Bring to a boil.

Reduce the heat. Cover and simmer for 10 to 15 minutes or until the potatoes are tender.

Add the peas. Cook for 5 to 8 minutes longer or until the peas are tender. Cool slightly.

In a blender, process the soup in batches until smooth. Return all to the pan. Heat through.

Sprinkle with chives.

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Per Serving (excluding unknown items): 108 Calories; 8g Fat (66.9% calories from fat); 7g Protein; 1g Carbohydrate; 0g Dietary Fiber; 16mg Cholesterol; 1203mg Sodium. Exchanges: 1/2 Lean Meat; 1 Fat.