

Spring Pea Soup with New Potatoes and Spring Onions.

Quantity	Measure	Item
2	cups	new potatoes (small and unpeeled)
1	cup	baby carrots (or sliced carrots)
2	cup	spring peas
1	cup	spring onions
4	tablespoons	butter
4	tablespoons	all-purpose flour
4	cup	whole milk
1 1/2	Teaspoon	salt
		freshly ground black pepper

Instructions :

Step 1:

Boil potatoes and carrots in water until tender, 20 to 30 minutes. Drain.

Step 2:

Steam peas and onions until tender, about 5 minutes.

Step 3:

In a medium saucepan, melt butter. Stir in flour to make a roux and cook rawness out of flour for about 2 minutes. It will start to brown.

Step 4:

Add milk, all at once, and bring to boil stirring constantly. Reduce heat and stir until thickens.

Step 5:

Stir in salt and vegetables. Season with pepper. Makes 6 servings.

Serves / Time :

Serves 6
Serving Size 1 cup w/ veggies
Yields

Prep Time
Idle Time
Cooking Time
Total Time