

## Mushroom Asparagus Cream Soup

This one came together out of an overage of steamed asparagus, leftover mushrooms and an open container of cream. Some days, soup is the answer.



### Ingredient list for 4 servings

1 tablespoon butter  
1 shallot - chopped  
2 cups cremini / baby bella mushrooms - coarsely chopped  
1 ½ cups steamed asparagus stems - coarsely chopped  
¼ teaspoon black pepper  
Pinch of salt  
3 cups low-sodium chicken broth  
½ cup heavy cream  
2 teaspoons sherry



- Heat butter in a pot over medium heat until butter is melted. Sauté the shallot until soft while stirring frequently, about 3 minutes.
- Add the mushrooms and asparagus, season with salt and pepper. Cook for 5 minutes until mushrooms change color.
- Pour in the chicken broth and bring to a boil. Reduce heat to low and cover with lid. Simmer for about 20 minutes, or until the vegetables are very tender.
- Use an immersion blender or regular blender to puree soup. If using a regular blender, stop and remove lid a couple of times to let some steam out and avoid disaster.
- Return soup to pot and let simmer, uncovered. Stir in cream and sherry. Taste test and adjust salt and pepper, if needed. Let simmer until slightly thickened.

Note: Cream soup is the recipe that made me trade in my traditional blender for an immersion type. 'nuff said.

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