

Roasted Asparagus Soup with Crispy Prosciutto (serves 8)

Original Recipe: Diane Phillips, Great News

2 Tbsp unsalted butter
¼ lb. imported Prosciutto, finely diced
½ lb. asparagus, ends trimmed, and peeled, cut into 1-inch lengths
2 leeks, cleaned, trimmed and cut into 1-inch pieces (using part of the tender green part) OR
one medium sweet yellow onion OR shallots
¼ cup olive oil
1 ½ tsp salt
½ tsp freshly ground black pepper
¼ cup (½ stick) unsalted butter
3 Tbsp all-purpose flour
1 cup chicken broth
1 cup heavy cream (or just use more broth)
¼ cup finely chopped chives

1. In a large skillet, melt the butter, and add the prosciutto, and cook over low heat, until the prosciutto is crispy. Drain on paper towels, and set aside.
2. Preheat the oven to 425 degrees. Arrange the asparagus and leeks (or onions/shallots) on a sheet tray. Drizzle the olive oil, salt and pepper over the vegetables, and toss to coat.
3. Roast the vegetables for 5-10 minutes, until the asparagus is crisp/tender.
4. Cool the vegetables. (You can refrigerate the vegetables for up to 2 days)
5. In a 3-quart saucepan, melt the butter, add flour and whisk until combined. Cook the roux for 3 minutes. Gradually add the broth and bring to a boil.
6. Add the cream and reserved vegetables. Using an immersion blender (or regular blender), puree the soup until smooth. Garnish with chives and prosciutto before serving.