

## **Asparagus Vichyssoise**

Andrea Dunn

### **Ingredients:**

1 ½ T. olive oil	1 ¾ lb. asparagus, chopped
2 leeks, white parts, sliced	3 c. spinach, chopped
1 qt. veg. stock or chicken broth	4 tsp. plain yogurt
salt and pepper to taste	

### **Directions:**

Heat olive oil in a saucepan. Cook leeks about 6 minutes until softened. Add stock/broth and salt and pepper. Bring to a boil. Add asparagus and cook about 6 minutes until brighter green. Add spinach and cook about 3 minutes. Puree soup in a food processor or with a hand blender. Serve warm or cool with yogurt as a garnish.