

# Creamy Asparagus Soup

Recipe By *Dining In*



Cooking and Prep:  1  
h 25 m

Serves:  6

Contains:  

Preference: Parve

Creamy asparagus soup is a treat for the tastebuds.

Difficulty: Easy

Diet: Vegetarian, Sugar Free,

Vegan, Pescetarian

Source: Dining In

## Ingredients (8)

### Main ingredients

- 1 stick (4 ounces) margarine (use soy-free, if needed)
- 2 medium onions, diced
- 2 (16-oz.) bags frozen chopped asparagus
- 3/4 cups flour
- 2 teaspoons salt
- dash of pepper

6 cups water

2 tablespoons chicken soup mix

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## Start Cooking

### Make the Soup

1. Melt margarine in large pot. Add onions and asparagus; sauté until soft. Add flour, salt, and pepper; mix well.
2. Add water and soup mix and bring to a boil. Cook 30 to 45 minutes.
3. Blend with hand blender until mostly blended, with some asparagus pieces still left whole.

### Credit

Photography and Styling by Chavi Feldman