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### **Asparagus Soup**

**Active Minutes:** 20

**Total:** 30 minutes

**To Make Ahead:** Prepare the soup (Steps 1 & 3), cover and refrigerate for up to 2 days. Top with prosciutto just before serving.

**Per Serving:** 174 calories; 3g fat (1g sat, 0g mono); 22mg cholesterol; 24g carbohydrate; 14g protein; 5g fiber; 658mg sodium.

**Nutrition Bonus:** Vitamin C (50% daily value), Iron (30% dv) Vitamin A (25% dv), Folate (22% dv).

This creamless but still creamy soup is a great lunch or summer-night dinner on its own – but you can also spoon it over lump crabmeat, cooked shrimp or cubed tofu for a heftier meal.

- 1 14-ounce can reduced-sodium chicken broth
- 1/4 cup water
- 1 yellow-fleshed potato, such as Yukon Gold (6 ounces), peeled and cut into 1/2-inch cubes
- 1 medium shallot, thinly sliced
- 1 clove garlic, thinly sliced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried savory or marjoram leaves
- 1/8 teaspoon salt
- 12 ounces asparagus, woody ends removed, sliced into 1-inch pieces
- 1-1/2 ounces thinly sliced prosciutto, chopped
- Freshly ground pepper to taste

1. Place broth, water, potato, shallot, garlic, thyme, savory (or marjoram) and salt in a large saucepan. Bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until the potato is tender, about 8 minutes. Add asparagus, return to a simmer, and cook, covered, until the asparagus is tender, about 5 minutes more.

2. Meanwhile, cook prosciutto in a small skillet over medium heat, stirring, until crisp, about 5 minutes.

3. Pour the soup into a large blender or food processor; puree until smooth, scraping down the sides if necessary. Season with pepper. Serve topped with the crisped prosciutto.

Makes 2 servings, 1-1/2 cups each.