



PEA & PEANUT BUTTER SOUP

INGREDIENTS

- 3 tablespoons olive oil
- 1 large chopped onion
- 2 cloves crushed garlic
- 1¼ lbs cooked peas
- 3 quarts vegetable/chicken stock
- 3 tablespoons finely chopped dill
- ½ cup peanut butter
- ½ cup whipping cream
- Salt and pepper to taste

INSTRUCTIONS

1. Fry the onions and garlic until tender
2. Add cooked peas and mix well
3. Add vegetable or chicken stock, simmer for 5 minutes
4. Add peanut butter, cream, salt and pepper and cook until well-blended
5. Serve with chopped dill garnish