

Spring Pea Soup

A delight for the senses, this soup is an absolute joy to make. Find some fresh sugar snap peas at your local farmer's market or favorite organic food store.

Adapted from David Tanis, Fresh Pea Soup, NYT Cooking

Ingredients

- 2 tablespoon coconut or vegetable oil
- 2 young leeks, diced, both white and tender green parts
- 1 pound sugar snap peas, trimmed, and chopped (be sure to remove the threads that run their length)
- 4 cups of veggie broth
- 4 tablespoons white or chickpea miso
- 2 thinly sliced scallions
- Salt and pepper to taste

Directions

1. Heat coconut oil in a heavy saucepan over medium-high heat. Add leek and cook until softened, 5-7 minutes.
2. Add snap peas to pot and season well with salt and pepper. Add 1 cup water and simmer until peas are soft, about 3 minutes. Add broth and miso and cooking another minute two.
3. Purée mixture in a blender.
4. You can strain the mixture through a fine siever or use as is. Heat gently, adjusting seasonings as needed.
5. Serve in small bowls garnished with scallions.