

Chilled Pea Soup w/Mint & Shrimp



This is a great way to use baby spring peas you can find at the Farmer's Market

Serves 4

3T vegetable oil, divided use	2T fresh mint, chopped	1 1/2T curry powder
1 medium onion, finely chopped	2/3c buttermilk	1c carrot, shredded
3c fresh peas	1/2c slivered almonds	2t lime juice
2 1/2c chicken stock	1 pound baby shrimp	1t sesame oil

Heat 1T oil in heavy saucepan over medium heat. Add onion and cook, stirring occasionally until softened, about 5 minutes. Add peas and chicken stock and bring to boil over high heat, uncovered. Cook 3~5 minutes or until peas are softened. Add mint.

Using immersion blender, purée pea mixture until creamy. Stir in buttermilk. Cover and refrigerate until ready to serve.

Just before serving, toast almonds in skillet 2~3 minutes. Set aside. Toss shrimp with curry powder until evenly coated. Heat remaining oil in the skillet the peanuts were cooked in and cook until shrimp is just cooked through. Set aside.

Toss carrots with lime juice and sesame oil. Ladle soup into bowls and top each serving with carrots, shrimp and almonds.

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