



# DC Central Kitchen's Cold Green Pea And Lettuce Soup With Mint Pesto

Serves 10



## SOUP

### INGREDIENTS

- 8 ounces butter
- 10 green onions, chopped
- 2 pounds fresh or frozen green peas
- 3 heads bibb lettuce, coarsely chopped
- 4 cups vegetable broth
- 2 cups whole milk
- 2 cups heavy cream
- 1 tablespoon sugar
- Salt, to taste
- White pepper, to taste

### DIRECTIONS

1. Heat butter in large pot. Add onions and sauté until tender.
2. Add peas and lettuce. Stir to coat with butter.
3. Add broth. Bring to a boil.
4. Reduce heat and simmer about 15 minutes.
5. Remove soup from heat.
6. Puree in batches in processor, slowly adding milk, cream and sugar.
7. Remove, season to taste with salt and white pepper.
8. Refrigerate until chilled.
9. Serve with Mint Pesto garnish.

## Mint Pesto

### INGREDIENTS

- 8 tablespoons olive oil
- ½ cup pine nuts
- ¾ cup fresh Parmesan cheese, grated
- 1 cup fresh mint leaves

### DIRECTIONS

1. Put all ingredients in food processor and process until smooth.
2. Serve as garnish with Cold Green Pea and Lettuce Soup.

