

Sweet Pea and Arugula Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields a little under 2 quarts

Prep Time: 20 minutes

Ingredients

2 shallots
1 garlic clove
4 cups light vegetable stock (or chicken stock)
3 ½ cups shelled green peas
½ cup tightly packed baby arugula
¼ teaspoon sriracha (Thai hot sauce [or any hot sauce])

Procedure

Peel and dice both shallots
Smash garlic clove with the heel a knife
Sautee garlic and shallot over med heat until soft
Add vegetable stock and bring to a gentle boil
Add peas and cook until tender (about five minutes)
Add arugula and sriracha
Pull off heat and puree in small batches in blender
Season with salt and pepper
You can adjust consistency with more or less stock
Bon Appetit!