

# Green Pea Soup with Tarragon and Pea Sprouts



## **Ingredients**

6 servings pea-mond dressing tresh
3 tablespoons tarragon fresh divided chopped
2 tablespoons olive oil extra virgin extra-virgin
32 ounce peas frozen divided thaw (do not )
6 servings yogurt plain
11 ounces shallots sliced
4 cups vegetable stock ()

Equipment		
	bowl	
	sauce pan	
	ladle	
	blender	
	microwave	
Directions		
	Place 1 cup peas in microwave-safe bowl;set aside.	
	Heat oil in heavy large saucepanover medium-high heat.	
	Add shallots andsauté until golden and almost tender, about7 minutes.	
	Add remaining peas, 4 cupsbroth, and 2 tablespoons tarragon; bring toboil. Reduce heat to medium and boil untilflavors blend and peas are tender, about 7minutes. Cool slightly. Working in batches, puree soup in blender until completely smooth. Return soup to same saucepan. Bring to simmer and thin with more brothby 1/4 cupfuls, if desired. Stir in remaining tablespoon tarragon. Season with pepper.	
	Cook reserved 1 cup peas in microwaveuntil warm, about 1 minute.	
	Ladle soup into 6 bowls.	
	Drizzle lightlywith yogurt.	
	Sprinkle whole peas over andgarnish with pea sprouts.	
	*Available at natural foods stores and	
	Asian markets.	
	Bon Appétit	
Nutrition Facts		
PROTEIN 20.53% FAT 16.4% CARBS 63.07%		

## **Properties**

#### **Flavonoids**

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

### **Nutrients** (% of daily need)

Calories: 319.62kcal (15.98%), Fat: 6.03g (9.28%), Saturated Fat: 0.95g (5.91%), Carbohydrates: 52.2g (17.4%), Net Carbohydrates: 36.07g (13.12%), Sugar: 16.91g (18.79%), Cholesterol: 0.02mg (0.01%), Sodium: 646.94mg (28.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17g (33.99%), Vitamin C: 66.74mg (80.9%), Folate: 304.54µg (76.13%), Manganese: 1.46mg (72.95%), Fiber: 16.13g (64.52%), Vitamin B1: 0.62mg (41.09%), Vitamin K: 42.19µg (40.18%), Iron: 6.16mg (34.24%), Phosphorus: 341.16mg (34.12%), Vitamin A: 1652.41IU (33.05%), Vitamin B6: 0.61mg (30.29%), Magnesium: 118.72mg (29.68%), Copper: 0.57mg (28.31%), Potassium: 889.89mg (25.43%), Zinc: 3.34mg (22.26%), Vitamin B3: 4mg (20.02%), Vitamin B2: 0.31mg (18.03%), Calcium: 119.57mg (11.96%), Selenium: 5.69µg (8.12%), Vitamin E: 1.13mg (7.53%), Vitamin B5: 0.67mg (6.68%)