



Pea Soup with Crème Fraîche



Vegetarian



Gluten Free

READY IN



60 min.

SERVINGS



6

CALORIES



98 kcal

SOUP

ANTIPASTI

STARTER

SNACK

Ingredients

- ☐ 3.5 cups peas frozen thawed
- ☐ 1 teaspoon olive oil
- ☐ 4 ounce potato boiling peeled cut into 1/2-inch pieces
- ☐ 1 teaspoon salt
- ☐ 2 medium shallots chopped
- ☐ 1 tablespoon crème fraîche mixed sour with 1 teaspoon water
- ☐ 3.5 cups water

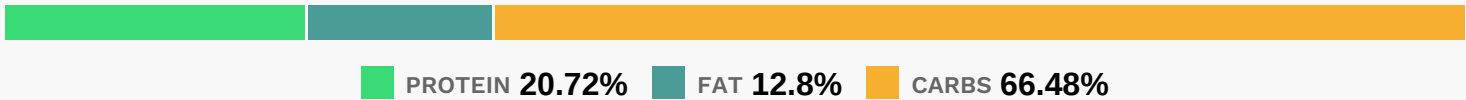
Equipment

- ☐ sauce pan
- ☐ sieve
- ☐ blender

Directions

- ☐ Cook shallots in oil in a 3-quart heavy saucepan over moderate heat, stirring, until softened, about 2 minutes.
- ☐ Add potato and salt and cook, stirring, 2 minutes.
- ☐ Add water and simmer, covered, until potato is tender, about 15 minutes.
- ☐ Add peas and simmer, uncovered, 2 minutes.
- ☐ Purée in batches in a blender (use caution when blending hot liquids), then force through a very fine sieve into a saucepan. Reheat soup and season with salt and pepper.
- ☐ Drizzle servings with crème fraîche.
- ☐ Cooks' note
- ☐ ·Soup can be made 2 days ahead and chilled, covered.
- ☐ Each serving about 87 calories and 2 grams fat
- ☐ Gourmet

Nutrition Facts



Properties

Glycemic Index:12.39, Glycemic Load:3.6, Inflammation Score:-7, Nutrition Score:10.569130444332%

Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 97.6kcal (4.88%), Fat: 1.43g (2.2%), Saturated Fat: 0.36g (2.26%), Carbohydrates: 16.68g (5.56%), Net Carbohydrates: 11.27g (4.1%), Sugar: 5.76g (6.4%), Cholesterol: 1.18mg (0.39%), Sodium: 403.74mg (17.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.2g (10.4%), Vitamin C: 36.14mg (43.81%), Fiber: 5.41g (21.64%),

Vitamin K: 22.02µg (20.97%), Manganese: 0.4mg (19.95%), Vitamin B1: 0.25mg (16.38%), Folate: 61.33µg (15.33%),
Vitamin A: 661.18IU (13.22%), Phosphorus: 109.4mg (10.94%), Vitamin B6: 0.2mg (10.23%), Copper: 0.2mg (10.21%),
Vitamin B3: 2mg (10.02%), Potassium: 322.8mg (9.22%), Magnesium: 35.41mg (8.85%), Iron: 1.49mg (8.28%), Zinc:
1.17mg (7.77%), Vitamin B2: 0.12mg (7.21%), Calcium: 32.53mg (3.25%), Selenium: 1.79µg (2.56%), Vitamin B5: 0.17mg
(1.72%), Vitamin E: 0.22mg (1.46%)