



Fresh Pea & Potato Soup with Parmesan Croutons

Ingredients

3 tbsp olive oil
1 lge garlic clove, chopped
1 lge diced onion
2 lge diced potato
1 litre chicken or vegetable stock
2 packs Edible Gems Sweet Green Peas
1 tsp salt
½ tsp pepper

120 gm box of “Always Fresh” Crostini
½ cup grated parmesan cheese



Instructions

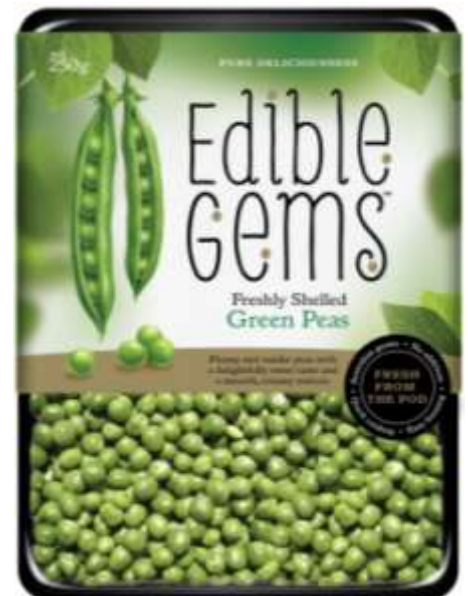
Heat olive oil in a heavy based pot, fry onion and garlic till translucent. Add stock, potatoes, peas and salt & pepper. Bring to boil, stir, then lower temperature to a low simmer and cook for 30 minutes. Blend soup to a rough texture and reheat.

Place croutons evenly on a baking tray and cover liberally with the parmesan cheese. Place under a grill for 5 minutes till cheese has melted.

Serve soup and croutons hot or cold, delicious either way.

Soup freezes well so always make extra.

Serves 4 -6 people.



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