

# Fresh Green Pea Soup

Yield: 6 cups, Servings: 6

Skill Level: Very Easy

1 cup boiling water

10 oz. frozen peas, or 2 cups fresh

1 tsp salt

3/4 cup raw cashews

1 tsp onion powder or fresh

3 cups water

1. Add peas to boiling water.
2. Quickly bring to a second boil and cook 1-2 minutes.
3. Blend cashews in a small amount of the 3 cups of water until creamy smooth.
4. Add partially cooked peas, including cooking water.
5. Blend all ingredients, gradually adding more water until mixture is smooth.
6. Heat in a sauce pan. Be sure not to cook it any more, just heat it up. It will lose its beautiful color if cooked more.