



2 creamy potato and asparagus soup

START TO FINISH 30 min.

BUDGET \$2.68 per serving

CREAMY POTATO AND ASPARAGUS SOUP

- 1 large bunch asparagus (1¼ lb.), trimmed
- 1¼ lb. potatoes, peeled and chopped (½-inch pieces or smaller)
- 1 12-oz. can evaporated milk
- 6 slices bacon
- 1 Tbsp. honey
- Shredded lemon peel, Italian (flat-leaf) parsley, coarse salt and/or freshly ground pepper (optional)



- 1.** Reserve about ⅓ of the asparagus. Combine remaining asparagus, the potatoes, evaporated milk, ½ tsp. salt, ½ tsp. black pepper, and 1 ¼ cups water in saucepan. Bring to boiling; reduce heat. Simmer, covered, 10 minutes or until potatoes are tender. Cool slightly. In blender or food processor, blend or process soup, half at a time, until smooth.
 - 2.** Meanwhile, in skillet, cook bacon until crisp. Drain on paper towels; set aside. Reserve 1 Tbsp. bacon drippings in skillet. Add reserved asparagus. Cook 5 to 6 minutes or until asparagus is crisp-tender, stirring occasionally.
 - 3.** Coarsely chop bacon and place in microwave-safe pie plate. Drizzle with honey; cover with vented plastic wrap. Just before serving, microcook on 100% power (high) 30 seconds. To serve, ladle soup into bowls and top with asparagus, bacon, and desired toppings. **SERVES 4.**
- EACH SERVING** 356 cal, 15 g fat, 41 mg chol, 673 mg sodium, 43 g carbo, 4 g fiber, 15 g pro.