

Truffle, Potato and Asparagus Soup

Prep time:

15 minutes

Cooking time:

45 minutes

Yields:

8 servings

Ingredients:

- 3 pounds russet potatoes, diced
- 1 pound asparagus, diced
- 1 large onion, diced
- 2 cloves garlic, minced
- 2 cups vegetable broth
- 2 cups water
- ½ cup nutritional yeast
- 2 tablespoons truffle oil
- 1/4 cup chopped chives
- salt and pepper to taste

Directions:

Saute onion in a lightly sprayed soup pot approximately 2-3 minutes. Add potatoes, garlic and salt and pepper and continue to cook for a few more minutes stirring occasionally. Stir in asparagus and nutritional yeast and cover with broth and water. Bring to a boil and reduce to a simmer. Continue to cook until vegetables are soft. Remove half the soup and blend until smooth using immersion blender. Add back to the soup. Add truffle oil, chives and more salt and pepper if desired.

