

Pea Shoot & Smoked Bacon Soup

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Serves 2

Preparation and cooking time: 20 minutes

Ingredients:

- 1 Onion
- 3 Slices Smoked Bacon
- 1 Medium Potato
- 1 tbsp Olive Oil
- 50g Pea Shoots
- 1 Pint Chicken Stock
- 1 tbsp Crème Fraiche



Method:

Finely chop the onion and fry in 1 tbsp olive oil in a saucepan for 5 minutes. Chop the bacon into small pieces and add to the saucepan. Fry for 5 minutes until starting to brown. Peel the potato and chop into a 1cm square dice. Add the potato and the chicken stock to the saucepan. Boil for 10 minutes until the potato is soft. Place the contents of the saucepan into a blender, and blitz until smooth. Then add the pea shoots and blend until a smooth, bright green, thick soup consistency is reached. Return to the pan and reheat. Serve in bowls with a swirl of crème fraiche. Delicious with warm soda bread smothered in butter.