

Springtime Watercress and Pea Soup

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Swick

Chef's Notes

Chicken Broth Soup Base Recipe

Step 1: Heating the Broth

- 8 cups Chicken Broth Soup Base (Rouxbe recipe)
 - kosher salt (to taste)
- In a large pot, bring the chicken broth to a simmer over medium to medium-high heat. Taste the broth for seasoning and adjust with salt.

Step 2: Preparing Your Mise en Place

- 1 1/3 cups watercress
 - 3/4 cup frozen peas
- Wash and spin dry the watercress. Trim off any tough stems. Gather the peas and set aside.

Step 3: Preparing the Soup

- shaved Parmigiano-Reggiano (optional)
- To prepare the soup, add the peas to the broth and simmer until just tender, about 3 minutes or so.
- In the mean time, divide the watercress among 4 warm bowls. Ladle the hot broth over top. Serve immediately with shaved Parmesan cheese over top.