

Creamy Asparagus and Wild Rice Soup – Gibbs-California Wild Rice

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- **Yield:** 10 Servings

Healthy, nutritious and oh so tasty! California wild rice adds a nutty, chewy flavor to already delicious asparagus.

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 2 lbs [fresh green asparagus](#)
- 2 tbsp [butter](#)
- 3 cups [vegetable broth](#)
- 2 cups [heavy cream](#)
- 3 cups [California Wild Rice](#) *cooked*
- 1/2 tsp [salt](#)
- 1/4 tsp [ground white pepper](#)
- 1 tsp [fresh lemon juice](#)
- 10 fronds [chervil leaves](#) *as garnish*

Instructions

1. Cut off asparagus tips, blanch 1 minute in boiling salted water, drain; set aside.
2. Cut remaining asparagus into bite-size pieces; sauté in butter 2 minutes. Add broth to cover asparagus; simmer until tender.
3. Pour mixture into blender; purée.
4. In soup kettle, combine purée mixture, remaining broth, cream, wild rice, asparagus tips, salt, pepper and lemon juice; heat through.
5. Garnish each serving with chervil.