

Green Bean-Parmesan Soup

Ingredients:

- 2 tablespoons butter
- 1/2 lb fresh green beans, trimmed
- 2 garlic cloves, crushed
- 2 cups vegetable broth
- 1/2 cup parmesan cheese, grated
- 1/4 cup light cream
- salt and pepper, to taste

Directions:

Prep Time: 10 mins

Total Time: 35 mins

1. 1 Melt the butter in a saucepan. Add the green beans and garlic and cook over medium heat for about 3 minutes, stirring frequently. Stir in the vegetable broth and season, to taste, with salt and pepper. Lower the heat and simmer for about 15 minutes, until the green beans are tender.
2. 2 Transfer the soup to a blender or food processor and process till smooth (the puree setting should work fine). Return the soup to the saucepan and reheat slowly.
3. 3 Stir in the Parmesan cheese and cream. Serve hot.