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| Creamy Lettuce Soup C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s fresh lettuce**Ingredients**:* 1 1/2 pounds green lettuce, such as 1 1/2 large heads romaine or 2 heads butter lettuce
* 2 large leeks (white and light green parts only), split lengthwise, rinsed well, and sliced
* 2 tablespoons butter
* About 1/4 tsp. freshly grated nutmeg
* Zest of 1 lemon
* 3/4 teaspoon kosher salt
* 1/4 teaspoon pepper
* 1 qt. reduced-sodium chicken broth 1/2 cup half-and-half

**Directions:**1. Cut ribs from lettuce and chop. Chop leaves. Set both aside separately.
2. Cook leeks and lettuce stems in butter in a 5- to 6-qt. pan over medium heat with 1/4 tsp. nutmeg, the zest, salt, and pepper, stirring occasionally, until tender, about 10 minutes.
3. Stir in lettuce leaves and broth, cover, and bring to a boil over high heat. Reduce heat and simmer until lettuce is tender, 1 to 2 minutes.
4. Whirl soup in batches in a blender until very smooth, pouring as blended into a bowl. Return soup to pot and stir in half-and-half. Heat, stirring, over medium heat until steaming (don't let boil), about 2 minutes.

Yield: Serves 4 (makes 7 cups) (serving size: 1 1/2 cups)Source: [myrecipes.com](http://www.myrecipes.com/recipe/creamy-lettuce-soup) |

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