



Creamy Asparagus Soup with Fennel and BRIGHT Ola Drizzle

INGREDIENTS

- 3 tbsp extra virgin olive oil
- 1 large onion, finely chopped
- 1 small bulb fennel, shaved
- 3 cloves garlic, smashed
- 1 shallot, finely chopped
- Kosher salt
- Freshly ground black pepper
- Red chili flakes
- 1/4 cup picked fresh thyme
- 1 bunch local asparagus, chopped
- 2 quarts vegetable stock
- 1 cup Cashew Cream
- 2 cups fresh baby spinach

- 1 bottle **BRIGHT Ola** or **BRIGHT Ola Naked**

DIRECTIONS

Heat the oil in a large saucepan over medium heat. Add the onions, fennel, salt and pepper and sauté five minutes. Add the asparagus, garlic and shallot, additional salt and pepper and red chili flakes. Sauté about 15 minutes. Add the fresh thyme and vegetable stock and simmer for 30 minutes. Add the cashew cream and simmer additional 10 minutes.

Working in small batches, pour the soup into a blender and blend on high speed. Add the spinach to the last batch and continue blending until smooth. Pour the soup into a large bowl and stir to incorporate the spinach batch.

Ladle into small bowls and garnish with microgreens, whipped cashew cream and drizzle with **BRIGHT Ola** or **BRIGHT Ola Naked**.

Serves 6