



### **Garden Greens 'n Beans Bisque**

*A creamy spring soup with some healthy microgreen magic*

- 2 Tablespoons unsalted butter
- 1 cup chopped onion
- 2 garlic cloves, minced
- 8 cups mixed baby lettuce and greens
- 1/2 Tablespoon fresh chopped rosemary
- 3 to 4 cups chicken broth or stock
- 1 teaspoon fresh lemon juice
- Salt to taste
- 2 ounces cream cheese spread
- 2 Tablespoons basil pesto
- 1 (1.75 ounce) package fresh Italian Inspired microgreens
- 2 (15 oz.) cans cannellini beans, drained
- 2 ounces (about 2 cups) fresh spinach, coarse chopped
- 1/2 cup crispy fried onions or as desired

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In a soup pot, melt the butter over medium low heat. Add onions and garlic; cook for 5 minutes, stir occasionally until onions are tender.

Add baby mixed greens; cook for 5 minutes, stirring occasionally or until greens are tender. Add rosemary, 3 cups broth, lemon juice, bring to a boil. Season with salt to taste. Reduce heat to simmer; stir in cream cheese spread and pesto; cook for 5 minutes until flavors combine. Remove from heat; let cool slightly before putting in blender. Pour mixture into blender.

Remove; set aside 1/2 cup microgreens for garnish; place remaining microgreens in blender; puree soup until very smooth. Return soup to pot.

Stir in well drained beans; cook until hot; stir in chopped spinach until softened. If needed, add remaining broth for thinner consistency.

**To Serve:** Spoon soup into desired bowls; sprinkle with crispy fried onions; top with reserved microgreens. Serve warm. Yield: about 6 cups

**About the Recipe:** Tender baby greens create a creamy rich, green soup filled with cannellini beans and Italian flavor. Adding the mixed Italian microgreens makes this soup a super star of nutrition. The garnish of crispy onions adds a light crunch and zesty flavor.