

Spanish Pea Soup with Crispy Ham

Ingredients

2 T Olive Oil
1/2 c Shallots (2 large)
3 clv Garlic (minced)
4 c Chicken Broth
2 lb Peas (frozen)
2 1/2 t Kosher Salt
1 1/4 t Ground Black Pepper
6 Prosciutto (slices)

Instructions

- 1.Preheat oven to 425 degrees. Place prosciutto in a single layer on a sheet pan lined with parchment.
- 2.In a Dutch oven, heat 2 tablespoons of olive oil over medium heat. Add the shallots and saute for 3 to 5 minutes, stirring occasionally, until tender and lightly browned. Add the garlic and cook for 1 more minute.
- 3.Add the chicken stock, frozen peas, 2 teaspoons salt, and 1 teaspoon pepper and bring to a boil. Lower the heat and simmer for 5 minutes.
- 4.Puree with an immersion blender until coarsely pureed, season to taste with 1/2 teaspoon salt and 1/4 teaspoon pepper.
- 5.Roast prosciutto for 5 to 8 minutes, until crisp.

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6.To serve, fill bowls with soup and place a slice of prosciutto on top then drizzle with olive oil.