

## Roasted Asparagus and Vidalia Onion Soup

### Ingredients:

- 2 pounds asparagus, ends trimmed
- Olive oil to coat pan
- 2 cloves garlic, peeled
- 1 vidalia onion, sliced thickly
- 2 cups vegetable broth or chicken stock
- 2 tbs to ½ cup raw cashews or cashew butter as needed to achieve desired thickness
- 1/8 teaspoon white pepper
- Salt to taste
- Grated peel of ½ lemon or orange.

### Directions:

Preheat oven to 450F.

Roast asparagus, onion and garlic in olive oil until asparagus is very tender.

If anything looks like it is browning too much, take it out.

While the asparagus is roasting, blend ½ cup of the broth with the cashews and pepper until smooth.

Combine everything (except orange peel) in food processor with enough cashew butter to achieve desired thickness.

Serve warm with a sprinkling of orange peel.