



Velvet Evergreen Christmas Soup

A Soup That Tastes Like Spring

Hello, my dear. Come sit a spell. I want to tell you about my Velvet Evergreen soup. It tastes like the first green of spring. But I make it for Christmas. It's a little secret of hope in a bowl.

It's a creamy asparagus soup. The color is so beautiful. It reminds me of a deep, green forest. Doesn't that sound peaceful? I add a handful of peas at the end. They make it taste even sweeter.

A Little Kitchen Story

I first made this for my grandson. He said it looked like Shrek. I still

laugh at that. But he ate two big bowls. That's the best compliment a grandma can get.

He helped me snap the asparagus ends. We saved the tips to float on top. It's like little green boats in a velvet sea. Doing small jobs makes food taste better, I think.

Why The Little Steps Matter

You cook the tips separately. This matters so much. It keeps them bright and a little crisp. They add a happy crunch to each smooth spoonful.

You cook the leeks slow and soft. This is important too. It makes them sweet, not sharp. All this care makes simple things taste special. What's your favorite "little step" in cooking?

The Magic of Velvet

The soup gets its velvet from the blender. Then you stir in a bit of cream. Just a splash. And a tiny squeeze of lemon juice. *Fun fact: that bit of lemon doesn't make it sour. It makes all the other flavors wake up and sing!*

It smells amazing. Like fresh grass and sweet butter. This soup matters because it feels fancy but is simple. It tells people you took time for them. Do you have a food that makes you feel cared for?

Let's Make It Together

Grab your pot and let's begin. Snap those asparagus ends. Sauté the tips and set them aside. Be gentle with the leeks. Let them get soft and

friendly in the butter.

After you blend it, taste it. You are the boss of your soup. Maybe it needs another pinch of salt. The Parmesan cheese makes it taste rich and cozy. Would you try this for a special dinner?

Ingredients:

Ingredient	Amount	Notes
Asparagus	2 pounds	Peel spears if thicker than 1/2 inch
Unsalted butter	3 tablespoons	Divided
Leeks (white & light green parts)	2 small	Halved lengthwise and sliced thin
Salt and pepper	To taste	
Low-sodium chicken broth	3 ½ cups	
Frozen peas	½ cup	
Grated Parmesan cheese	2 tablespoons	
Heavy cream	¼ cup	
Lemon juice	½ teaspoon	



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Hello, my dear. Come sit at the counter. Let's make some magic. This soup is like a hug from a spring garden in the middle of winter. I call it my Velvet Evergreen. Doesn't that sound cozy? The green just makes your heart happy. I first made it for my grandson when he said vegetables were "too crunchy." He ate two bowls! I still laugh at that.

See also Vesper Noel

We start with the asparagus. Snap off the tough ends. They'll break right where they should. It's a fun little kitchen trick. Now, we'll cook the pretty tips separately. This keeps them bright and tender for later. (A hard-learned tip: don't wander off while they're cooking! Two minutes goes fast.)

Step 1: Melt some butter in your big pot. Toss in those asparagus tips. Give them a little stir. Cook them just until they turn a brighter green. Then scoop them out onto a plate. We'll see them again soon. Their lovely flavor is already filling the kitchen.

Step 2: Now, the rest of the stalks go in with the leeks. Add a good pinch of salt and pepper. We cook this slowly. We want everything soft and sweet, not browned. It takes about ten minutes. Stir it now and then. This is when the good smells start. Doesn't that smell amazing?

Step 3: Pour in your broth and let it bubble. After five minutes, add the peas and Parmesan. Now, we blend it all until it's smooth as velvet. Be careful with the hot soup! (Here's my shortcut: hold the blender lid with a folded towel.) Return it to the pot.

Step 4: Stir in the cream and a tiny splash of lemon juice. That lemon is the secret! It makes all the flavors sing. Finally, add our reserved asparagus tips back in. Warm it through for two minutes. Taste it. Does it need another pinch of salt? You're the boss of your soup. **What's your favorite cozy soup memory? Share below!**

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 4 servings

Category: Soup, Lunch

Three Cozy Twists for Your Soup

This soup is a wonderful friend. It loves to dress up in different ways. Here are three of my favorite twists. They are all so simple.

The Forest Fairy: Use vegetable broth instead of chicken. Top with crispy fried sage leaves. It's completely vegetarian and magical.

The Cozy Spark: Add a tiny pinch of red pepper flakes with the leeks. It gives the soup a gentle, warming glow. Perfect for a chilly night.

See also [Chocolate Olive Oil Noel Cake](#)

The Harvest Swap: In the fall, try it with broccoli instead of asparagus. Use an extra splash of cream. It becomes a whole new, comforting soup.

Which one would you try first? Comment below!

Serving It With Style

Ladle this emerald soup into your favorite bowls. I like my wide, white

ones. The color just pops! For a perfect little meal, serve it with thick, buttered slices of crusty bread. A simple green salad on the side is lovely, too. For garnish, try a swirl of cream or a few extra peas.

What to drink? For the grown-ups, a crisp glass of Sauvignon Blanc is a beautiful match. It's like a sunny day. For everyone, a sparkling apple cider is just right. The little bubbles dance with the creamy soup. **Which would you choose tonight?**



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Keeping Your Velvet Evergreen Soup Cozy

This soup keeps beautifully for a few days. Let it cool completely first. Then pop it in a sealed container in the fridge. It will stay good for about two days. You can also freeze it for a month. Use a freezer-safe jar or bag. Leave some room for it to expand as it freezes.

Reheating is simple. Warm it gently on the stove. Stir it often so the cream doesn't separate. Add a splash of broth if it seems too thick. I once reheated it too fast and it looked curdled. A slow warm-up fixes everything.

Making a double batch is a smart idea. It saves you time on a busy weeknight. You get a lovely, homemade meal ready in minutes. This matters because good food should make life easier, not harder. **Have you ever tried storing it this way? Share below!**

Soup Troubles? Here Are My Fixes

First, the soup might turn out too thin. Just simmer it a bit longer without the lid. The extra water will steam away. Your soup will become nice and thick. I remember when my first soup was like water. I learned patience is a key ingredient.

Second, the color may not be bright green. The trick is to not overcook the asparagus. Cook it just until tender. Also, blend the soup as soon as it's cool enough. This keeps that beautiful evergreen color. Fresh color means fresh, lively flavor.

Third, it might taste a bit flat. Always season at the end. The lemon juice is magic here. It wakes up all the other flavors. Tasting as you go

builds your cooking confidence. You learn what your food needs. **Which of these problems have you run into before?**

See also Festive Gluten-Free Skillet Cornbread

Your Soup Questions, Answered

Q: Is this soup gluten-free? A: Yes, it is naturally gluten-free. Just check your broth label to be sure.

Q: Can I make it ahead? A: Absolutely. Follow the storage tips above. It reheats perfectly.

Q: What if I don't have leeks? A: Use one small yellow onion instead. It will still taste wonderful.

Q: Can I double the recipe? A: You can. Use a bigger pot. You might need to blend in more batches.

Q: Any optional tips? A: A swirl of cream on top looks pretty. A *fun fact*: asparagus is related to lilies! **Which tip will you try first?**

From My Kitchen to Yours

I hope this soup brings a little evergreen comfort to your table. It is a taste of spring, even in winter. I love seeing your kitchen creations. They make my heart so full. Please share your stories with me.

If you make this, I would be delighted to see. Show me your beautiful green soup bowls. **Have you tried this recipe? Tag us on Pinterest!** You can find me at @ElowensKitchenNook. Thank you for cooking with me today.



Happy cooking! —Elowen Thorn.



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Velvet Evergreen Christmas Soup

Author: Elowen Thorn



Cooking Method: [Stovetop Blending](#)



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Cuisine: [American](#)



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Courses: [Soup Starter](#)



Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **25 minutes**



Rest time:



Total time: **40 minutes**



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Servings: **4 servings**



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Calories: **180 kcal**

Best Season: **Summer**

Description

A creamy, vibrant soup that brings the festive colors of Christmas to

your table. This Velvet Evergreen Christmas Soup features asparagus and leeks for a smooth, elegant starter.

Ingredients

- 2 pounds asparagus (see note), stem ends trimmed
- 3 tablespoons unsalted butter
- 2 small leeks, white and light green parts only, halved lengthwise and sliced thin
- Salt and pepper
- 3 ½ cups low-sodium chicken broth
- ½ cup frozen peas
- 2 tablespoons grated Parmesan cheese
- ¼ cup heavy cream
- ½ teaspoon lemon juice

Instructions

1. **COOK TIPS:** Cut tips off asparagus spears and chop stalks into 1/2-inch pieces. Melt 1 ½ tablespoons butter in Dutch oven over medium-high heat. Add asparagus tips and cook, stirring occasionally, until just tender, about 2 minutes. Set aside.
2. **SOFTEN VEGETABLES:** Add remaining butter and asparagus, leeks, ½ teaspoon salt, and 1/8 teaspoon pepper to empty pot and cook over medium-low heat, stirring occasionally, until vegetables are softened, about 10 minutes.
3. **SIMMER SOUP:** Add broth to pot and bring to boil over medium-high heat. Reduce heat to medium-low and simmer until vegetables are tender, about 5 minutes. Stir in peas and Parmesan. Puree soup in blender in 2 batches and return to pot. Stir in cream, lemon juice, and asparagus tips, and cook until heated through, about 2

minutes. Season with salt and pepper. Serve. (Soup can be refrigerated in airtight container for 2 days.)

Notes

Note: Peel the spears with a vegetable peeler if they are thicker than 1/2 inch.

Keywords: Asparagus, Creamy Soup, Christmas, Holiday, Vegetarian