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# Dilled Buttermilk-Pea Soup

**Prep Time:** 20 mins

**Cook Time:** 10 mins

**Total Time:** 30 mins

## Ingredients

- 1 can(s) broth, reduced-sodium chicken, 14 ounces
- 2 cup(s) peas
- 1 cup(s) spinach
- 1/4 cup(s) onion(s), chopped
- 1/4 teaspoon salt
- 1/8 teaspoon pepper, black ground
- 1/2 cup(s) buttermilk
- 1 tablespoon dill
- sprig(s) dill, with flowers (optional)

## Preparation

1. In a medium saucepan, combine broth, peas, spinach, onion, the snipped or dried dill or savory, the salt, and pepper. Bring to boiling; reduce heat. Cover and simmer for 10 to 15 minutes for fresh peas (5 to 6 minutes for frozen peas) or until peas are very tender. Cool mixture slightly.

2. In a blender, blend the pea mixture, half at a time, until smooth. Return the pureed mixture to the same saucepan. Stir in buttermilk; heat through. If desired, garnish with fresh dill sprigs.