SPRING EGG DROP SOUP

1/4 Cup olive oil
2 Medium carrots, peeled & chopped
4 Small scallions, chopped
2 Cloves garlic, minced
4 Cup vegetable stock
2 1/2 Cup mixed spring vegetables:
  asparagus cut into 1/2” pieces,
  sugar snap peas cut into 1/2”
  pieces, shelled peas, and spinach
  leaves, chopped
2 Eggs
1 TBL mint leaves, chopped
1 TBL chives, chopped
1 TSP fresh lemon juice

Heat oil in a large pot over medium heat, add carrots and cook for 2 minutes. Add garlic and scallion, cook 1 minute. Add vegetable stock and bring to a boil. Add chopped spring vegetables and simmer until crisp and tender, about 2-3 minutes.

Meanwhile, beat eggs in a small bowl. Add mint and chives. Reduce heat to low and drizzle in egg mixture. Let stand 1 minute then gently add lemon juice. Add salt to taste.

Recipe by Robin Forte

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