

# Arugula Vichyssoise with Milanese Gremolata Oil



Makes: 6 servings



**Total Time: 30 minutes, plus chilling**

## Ingredients:

- 2 Tbsp. D'Avolio Olive Oil
- ½ large onion, chopped
- 2 cloves garlic, chopped
- 1 medium russet potato, peeled and coarsely grated
- 2 cups low-sodium or homemade vegetable broth
- 2 cups packed arugula
- ¼ cup Greek style Yogurt
- Salt and pepper to taste
- 2 Tbsp. D'Avolio's Milanese Gremolata Infused Oil
- 1 cup croutons (optional)
- ½ cup chopped tomato (optional)

## PREPARATION

1. In a large pot, heat the olive oil over medium heat. Add the onions and cook until translucent, about 5 minutes, then add the garlic and cook for another minute, being careful not to burn the garlic.
2. Add grated potato and vegetable broth. Bring to a boil, cover and cook until potatoes are soft, about 10 minutes. Add arugula and cook an additional 2-5 minutes.
3. Puree soup in batches in the blender for 2-5 minutes, or until completely smooth. It may take several minutes.
4. Chill soup completely in a bowl over ice water. When cool, stir in Greek Yogurt, adjust seasoning with salt and pepper to taste.
5. Serve soup chilled, drizzled with D'Avolio's Milanese Gremolata Infused Oil, and topped with croutons and chopped tomato.

**Nutrition:** 160 calories; 11g fat (1.5g saturated); 14g carbohydrates; 3g protein; 370mg sodium

