

# GARLIC SOUP WITH POACHED EGG AND GREEN ASPARAGUS

10

## RECIPES EN-ROUTE



## INGREDIENTS



1 person

2 slices of stale bread  
3 garlic cloves  
1 tsp smoked De La Vera paprika  
500-600 ml chicken stock (or, failing that, water)  
1 egg  
4 green asparagus spears  
Olive oil  
60 g serrano ham  
Salt and black pepper  
A little chopped parsley

## STEPS TO FOLLOW

- 1 For the sofrito:**  
Finely chop the garlic. Gently fry in a good splash of olive oil. When golden, add the stale bread and brown it. Add the chopped ham, lightly fry and lower the heat.
- 2 Add the stock:**  
Add the De La Vera paprika, stir a few times, then quickly add the stock or water – take too long and the paprika will burn and become bitter. Add the asparagus previously sautéed in a frying pan. When it boils, lower the heat and cook for 10-15 minutes.
- 3 Final steps:**  
Just before serving, turn off the heat and add the egg, which will cook with the residual heat. Garnish with the chopped parsley, season to taste. The soup's ready to eat.

If you want to make this recipe for more people, just multiply the quantities by the number of guests.

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THE ROUTE

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