

Creamy Broccoli Soup

DIRECTIONS

Harvest: broccoli

Servings: 12 servings

Supplies:

- Soup pot
- Blender

Ingredients

- 3 large leeks, chopped (or 1 large onion, chopped)
- 2 quarts broth of choice
- 12 cups broccoli florets
- 4 cups potatoes, diced
- Salt, to taste
- Garlic or garlic powder, to taste
- Black pepper, to taste
- Water, as needed

Notes:

- Be sure to rinse the leeks again after chopping (they tend to have dirt in the inner layers!) For extra creaminess, layer in some butter and milk instead of oil and water. Top with cheddar cheese and serve with toasted bread for an extra treat.

Broccoli tip:

- Use your broccoli stems in your cooking. Simply peel the outer fibrous layer, dice the tender parts of the stems and add them in addition to any recipes that call for the florets.
- Broccolini is a cross between broccoli and kale, and it works in place of broccoli in most recipes!

Instructions:

- Prep the vegetables. Heat the oil over medium heat in a large pot. Add the leek or onion and stir until translucent.
- Add the broth, garlic, pepper, and potatoes and bring to a low boil.
- Reduce to a simmer and cover the pot partially so there is room to let the steam out.
- Boil until the potatoes are tender. Then add the broccoli and cover. Turn the heat to low and cook until soft.
- Turn off the heat and let it cool down a bit with the lid off.
- Puree and add water or milk if needed for consistency. Add the puree back to the pot and taste and adjust seasonings as needed.