

## Cream of Broccoli Soup *(vegan)*

Serves 6-8

- 1 medium yellow onion, diced
- 4-5 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 ribs celery, chopped
- 425 g broccoli
- 720 ml vegetable stock
- 240 ml soy milk
- 2 small potatoes, peeled
- Salt and pepper to taste



1. Add **onion, garlic, carrots** and **celery** and **potatoes** to pot with a little **vegetable stock** and cook until they start to soften a bit, **about 6-7 minutes**.
2. Add **broccoli, stock** and **soy milk** and simmer on **medium heat** until everything is tender, **about 20-25 minutes**.
3. Pour soup into blender and process until smooth (or use immersion blender)
4. Season with **salt** and **pepper**.