



Creamy Broccoli Soup

Serves 6

Ingredients:

1 bunch broccoli
1 1/2 tablespoons olive oil
1 yellow onion
2 cloves garlic
2 russet potatoes
2 cups water
1 can chicken broth
2 cups milk
1/2 teaspoon dried dill
1/4 teaspoon ground black pepper

Directions:

1. In a large saucepan, heat oil over low heat. Add onion and garlic, cook for about 5-10 minutes, stirring frequently, until tender. Add broccoli, potatoes, water, and chicken broth to saucepan. Simmer until vegetables are tender, about 15 minutes.

2. Strain soup, reserving liquid. In a blender, process broccoli mixture until smooth. Return broccoli mixture and reserved liquid to pan. Stir in milk, dill, and pepper. Bring to a boil over medium heat. Ladle soup into bowls and enjoy.

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CookingMethod: Stove

MainIngredient: Broccoli

Season: Spring

Week: 202012

RecipeIntro: Pure comfort food in a bowl.