



Creamy Broccoli Soup

Ingredients

700 grams **McCain Broccoli**

1 large onion finely diced

2 leeks - rinse thoroughly and slice thinly

2 cloves garlic minced

2 - 3 cups Vegetable stock – add more if you want a less thick soup

Small bunch Fresh thyme chopped

1 teaspoon Italian herbs

½ cup cream

Salt and pepper

Servings

4

McCains Products



Directions

Prep Time: 5 minutes

Total Time: 35 minutes

1. Heat oil in a large pot and add the onions and leeks
2. Once the onions are translucent add the garlic
3. Next add the broccoli and thyme and mixed herbs and allow to cook for about 5 minutes before adding the vegetable stock
4. Cook until the broccoli has softened and blend with a stick blender until smooth
5. Return to the heat and add the cream, simmer for a further 2 minutes and remove from the heat
6. Adjust seasoning
7. Serve hot with crusty bread

Photo & Recipe: @Apriena (on Instagram) [CREDIT]

#Broccoli Florets #cream cheese #cheddar