

BROCCOLI SOUP



Broccoli Soup with Spider made of olives for Halloween

A delicious broccoli soup.

Broccoli Soup



Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Broccoli Soup that's fun for Halloween.

Author: Dom's Kitchen

Recipe type: Soup

Type of food: Paleo

Serves: 4

What you need:

- 1 large or two medium broccoli, chopped
- 2 cups chicken stock
- 3 tsp salt
- 1 tsp black pepper
- Water
- Olive Oil
- 100g Cheese (we used goats cheese but you can use any cheese but stronger tasting best)
- ¼ cup walnuts, chopped

What to do...

1. Bring water to a boil in a large stock pot.
2. Add a large pinch of salt (1 - 1½ Tbsp.)
3. Add broccoli and boil rapidly.
4. Use a slotted spoon to add broccoli to a blender but be careful because it's boiling hot!
5. Add the chicken stock.
6. Add a pinch of salt.
7. Use several pulses on your blender to break the broccoli up and then puree for several seconds.
8. Add the cheese and whiz for couple seconds.

