



BROCCOLI CANNELLINI SOUP

Makes 6 generous servings.

Thick, creamy, hearty and nutritious, this soup freezes very well.

INGREDIENTS

- 1 bunch broccoli, about 1½ pounds
- 3 tablespoons extra-virgin olive oil
- 1 onion, coarsely chopped
- 3 garlic cloves, coarsely chopped
- One 15.5 can cannellini beans, drained
- 6 cups vegetable broth
- 2 tablespoons lime juice
- Kosher salt
- Freshly ground black pepper
- Chives for garnish, snipped with scissors

PREPARATION

1. Cut the broccoli into medium florets. Trim the stems, peel, and also cut into pieces; rinse all.
2. Heat the oil in a medium saucepan, add onion and garlic and sauté for a few minutes. Add the broccoli, the beans and 6 cups of broth. Bring to a boil over high heat. Reduce the heat and cook covered for about 20 minutes or until the broccoli is soft.
3. Puree in a Vitamix and season to taste with lime juice, salt and pepper.
4. Serve garnished with chives.