

Vegan Broccoli Soup



Ingredients

- 1 brown onion, diced
- 2 potatoes, diced
- 700g broccoli florets
(about two medium
broccolis)
- 5 cups vegetable stock
- 3 tbsp vegan butter
- Salt and pepper to taste
- OPTIONAL: 1 tsp of
cayenne pepper

Method

- In a large pot on a medium heat add oil and onion. Stirring until translucent
- Add to the pot potatoes, broccoli and vegetable stock. Allow to simmer on a low heat for about 10 minutes or until potatoes have softened. Turn off heat and allow to cool
- Blend to your prefer consistency
- Bring back to a low heat and add in vegan butter, salt and pepper. Continue to stir until butter has melted and soup has reached temperature

