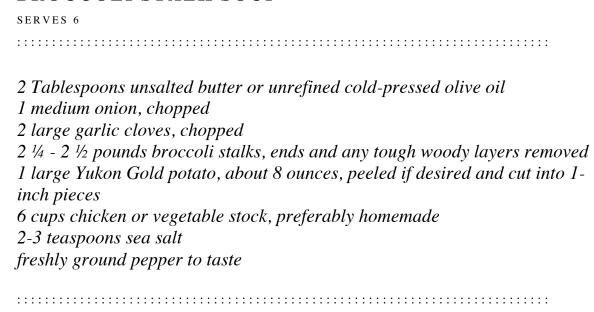
## **BROCCOLI STALK SOUP**



- 1. In a large pot over medium heat, melt the butter or warm the oil. Add the onion and garlic and sauté, covered, until tender and translucent, about 6 minutes.
- 2. Add the broccoli, potato, stock and salt. Bring to a boil over high heat and then lower to a simmer. Cook partially covered until potatoes and broccoli stalks are tender, about 20 minutes.
- 3. Puree soup with an immersion blender or in batches in a blender. Taste for seasoning.

Notes: You can stir in shredded cheese before serving, garnish with grated Parmesan or Pecorino, top with grilled cheese croutons or chopped chives