

EASY BROCCOLI SOUP

AMANDA LEWIS



INGREDIENTS:

- 4 cups diced broccoli florets and stems
- 4 cups vegetable broth
- 1 cup goat's milk
- 1 cup chopped fresh parsley
- 1 tsp salt
- Cracked pepper to taste

DIRECTIONS:

In a medium saucepan, boil the broccoli in vegetable broth about 10 minutes. When broccoli is tender, remove from the heat and then add goat's milk, chopped parsley, and salt. Blend with an immersion hand blender until smooth. Divide into bowls and top with cracked pepper and parsley. (Serves 4).

Enjoy!



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