

Broccoli and Warrigal Greens Soup

Ingredients

1 tbsp olive oil

1 large brown onion, chopped

3 garlic cloves, crushed

500g potatoes, peeled and chopped

530g broccoli, chopped

1 litre vegetable stock

120g Warrigal greens

½ cup cream

Salt and pepper

Method

Heat oil in a large saucepan over medium heat. Add onion and cook until soft, add crushed garlic.

Reduce heat, add broccoli and potato, cook stirring for five minutes, do not allow to burn.

Add stock, season with salt and pepper, bring to the boil. Reduce heat to medium-low. Simmer for 15-20 minutes or until potato is tender.

Add Warrigal greens and continue to cook until they have wilted. Set aside for 5 minutes to cool slightly.

Use stick blender to blend the soup until smooth. Return to pan over low heat and add cream. Cook until just heated through.