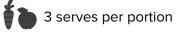
## Broccolini and Cauliflower Soup

Serves: 4 Prep time: 15 minutes Cook time: 15 minutes



## Ingredients

leek, sliced finely
bunch broccolini, roughly chopped
medium head cauliflower, roughly chopped
garlic cloves, sliced
½ cups reduced salt vegetable stock
tablespoon thyme leaves
cup finely chopped walnuts, toasted, to serve
cup parmesan
tablespoon natural yoghurt

## Method

PLACE leek in a medium-large saucepan pot on medium heat.

COOK for 3-5 minutes until leek softens.

PLACE broccolini, cauliflower, garlic and stock in a large pot.

BRING soup to the boil, then cover and simmer for 20 minutes or until vegetables are tender.

REMOVE saucepan from heat and puree with a stick blender until smooth.

SERVE with toasted walnuts, parmesan, thyme and a dollop of yoghurt.

## Recipe courtesy of the Country Kitchens team





**Everyday Food** 

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