



Spicy Broccoli & Chilli Soup

SERVES: 4 | TOTAL TIME: 45 MINUTES

INGREDIENTS

- 2 tbsp olive oil
- 1 brown onion, chopped
- 2 garlic cloves, crushed
- 2 small red chillies, deseeded and finely chopped
- 4 cups chicken or vegetable stock
- 1 kg broccoli, trimmed and roughly chopped
- Toasted Turkish bread, to serve
- Extra chopped red chilli, to serve (optional)

DIRECTIONS

1. Heat oil in a large saucepan over medium heat. Add onion, garlic and chillies and cook, stirring occasionally, for 3 to 4 minutes until onion is tender.
2. Stir in stock, cover and bring to the boil over medium-high heat. Add broccoli. Reduce heat, cover and simmer, stirring occasionally, for 15 minutes or until broccoli is tender.
3. Remove from heat. Using a hand blender or food processor, blend soup to desired consistency. Stir soup over medium heat until hot. Season with salt and pepper to taste. Serve with toasted Turkish bread. Sprinkle with chopped red chilli if liked.