

GREEN GODDESS SOUP (V, VN)



A simple yet filling recipe to warm you up in the colder months!

Ingredients – All available at Johns

- 1 teaspoon of olive oil
- 1 small white onion
- ½ clove of garlic, crushed
- ½ teaspoon of cumin
- A tiny pinch of coarse sea salt
- 120g of fresh broccoli
- 70g of fresh kale
- 35g of fresh spinach
- 400ml of vegetable stock
- Freshly baked bread of your choice

Method (Makes about 500ml)

- Dice the onion, and crush the garlic until fine. Add the onion and garlic to a large pot, on a medium heat, along with the olive oil.
- Sprinkle in the cumin and a good pinch of coarse sea salt and stir well. Pop the lid on the pot and let the onions soften (approx 3 mins.).
- Chop the broccoli into florets, and remove the stalks from the kale. Then add the broccoli, kale, and spinach into the pot and toss everything together.
- Pour in the stock and stir, adjusting the heat to allow it to come to a simmer. Pop the lid back on and allow to simmer for about 10–15 minutes or when the broccoli is tender. (Do not worry if the stock doesn't cover all the veg!).
- When the broccoli is tender, blend the soup until smooth. Once smooth, return the soup to the pot on a low-medium heat. Add more liquid if needed to ensure the right consistency.

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**RECIPE
CARD**

- Serve with a chunk of bread, and some local butter for the perfect heart warming dish.

TOP TIP – Upgrade your chunk of bread to a sandwich with the help of some Instow Cheddar or Devon Ham, both perfect with local chutney!

*Picture taken from BBC Good Food