



## JERNEJ KITCHEN

# BROCCOLI CHEDDAR SOUP WITH SWEET POTATO

*Broccoli Cheddar Soup with Sweet Potato is beyond delicious. Made in just 25 minutes in one pot. Creamy, rich and extra easy to make for lunch or dinner.*

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	25	MINUTES

### BROCCOLI CHEDDAR SOUP WITH SWEET POTATO

1 tbsp olive oil

1 onion (small)

3 cloves of garlic

100 g sweet potato, peeled and chopped into small cubes (3.5 oz)

1/4 tsp smoked paprika

150 g broccoli, chopped into florets and stems (1 small head, approx. 5.3 oz)

700 ml water or vegetable stock (3 cups)

salt, pepper

50 g Cheddar cheese, cut on cubes (1.8 oz)

### TOOLS AND EQUIPEMENT

pot

cutting board

kitchen knife

immersion blender or blender

### COOK THE ONION AND CARROT

Place a small pot over low heat. Add the olive oil and diced onion. Saute, stirring occasionally, until tender, about 5 minutes.

### COOK THE BROCCOLI SWEET POTATO SOUP

Add minced garlic, sweet potato, and smoked paprika to the onion in the pot. Stir to combine and cook for another minute or two. Add half of the broccoli and water (or vegetable stock). Season with salt and pepper. Bring to a boil, then lower the heat and cook for another 15 - 20 minutes or until the potato is cooked and tender.

### BROCCOLI

Add the rest of the broccoli to a small bowl. Add a pinch of salt and pour boiling water over the broccoli, so that the water covers the broccoli. Cover with a plate and set aside for 5 minutes then drain.

### BLEND

Blend the soup using an immersion blender (or use a blender). While blending gradually add in the Cheddar cheese. Blend until the soup is nice, creamy and there aren't any chunks left.

### SERVE

Divide Broccoli Cheddar Soup with Sweet Potato between two plates or bowls. Add the blanched broccoli and serve. Optionally garnish with pine nuts, a teaspoon of sour cream, chopped fresh parsley and a drizzle of olive oil. Enjoy.