



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

Place a small pot over low heat. Add the olive oil and diced onion. Saute, occasionally stirring, 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 to cover 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 lovely, 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.