

Broccoli Potato Soup

1/2 green bell pepper chopped
3 medium white potatoes, peeled & cut into chunks
1/2 cup coarsely chopped fresh parsley
4 cups chopped broccoli
1/4 cup butter
5 cups broth veg or chicken
Salt and pepper to taste
3/4 cup Sour cream

Melt butter in soup pot, add bell pepper, parsley and broccoli, sauté 7-10 minutes.
Add potatoes and stock. Bring to boil, cover and reduce heat, simmer until vegetables are tender (about 30 min).

Blend soup in 3 batches at a time. I suggest to let cool first so that the lid of the blender does not explode due to the heat. Add 1/4 sour cream with each batch. Serve with shredded cheese on top and bread.

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