

Recipe for: Broccoli & Almond Soup

Ingredients:

½ cup blanched almonds, finely ground
1 ½ lbs broccoli
3 ¾ cups vegetable stock or water
1 ¼ cups almond milk
Salt & freshly ground pepper

Preparation:

Heat oven to 350 degrees F.

Spread ground almonds evenly on cookie sheet.

Toast for 10 minutes.

Reserve ¼ of almonds to sprinkle over finished soup.

Cut broccoli into small florets, steam 6 to 7 minutes.

Place remaining toasted almonds, broccoli, stock and milk in a blender and blend until smooth.

Season with salt and pepper.

Reheat and serve sprinkled with reserved toasted almonds.