

# Cream of Broccoli Soup

Courtesy of: [www.thebetterhomelife.com](http://www.thebetterhomelife.com)

## Ingredients:

- 2 Tablespoons Olive oil
- 1 Medium Onion, diced
- 1 Pound Broccoli
- 3 cloves garlic, minced or grated
- 1 15-ounce can of peas, drained
- 5 celery sticks, diced
- 1 quart vegetable broth
- 1 Tablespoon golden balsamic vinegar
- 1 cup whipping cream
- 1 teaspoon fresh ground black pepper

## Directions:

Sauté the onions and celery in the olive oil until slightly softened. Then, add the garlic and continue to sauté for another minute. Toss in the broccoli and sauté a couple minutes until slightly softened. Finally, add the broth and canned peas. Bring to a boil. Simmer for 2 minutes.

Use an Immersion blender to cream the ingredients until smooth. Stir in vinegar, cream and pepper.