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doctor chaudhry's broccoli soup

serves 4

ingredients:

- 2 stalks of broccoli
- 4 tablespoons of cold pressed extra virgin olive oil
- 4 small potatoes
- 4 garlic cloves
- 2 tablespoons of chopped parsley
- 1 medium onion finely chopped
- 2 teaspoons of curry
- 8 cups of water

Cut broccoli into small pieces and saute with the onions in olive oil for 5 minutes. Ads water and bring to a boil. Add potatoes chopped into small pieces, garlic and curry. Cover and cook on medium heat for 30 minutes. Let cool 20 minutes. Mix all ingredients in a blender. Return to pot and heat for another 10 minutes. Add parsley. Salt to taste



