

## Sun Dried Tomato Broccoli Soup

**Prep time**

10 mins

**Cook time**

20 mins

**Total time**

30 mins

Serves: 6

### Ingredients

- 10-16 ounces of chopped frozen broccoli, thawed
- 6 ounces of sun-dried tomatoes, chopped
- 1 large onion, chopped
- 3 cloves of garlic, peeled and chopped
- 3 cups of chicken broth
- salt and pepper to taste

### Instructions

1. Heat oil of your choice in a large saucepan
2. Saute your onions and garlic until tender over medium heat, probably about 8-10 minutes, make sure you keep stirring so you don't burn your garlic
3. Next add in your broccoli, sun dried tomatoes, and chicken broth
4. Bring to a boil, reduce heat, cover, and simmer for 15 minutes or until vegetables are nice and tender
5. Either use an immersion blender and blend in the sauce pan, or transfer to a blender and blend until you get your soup
6. Return to the sauce pan and place on a low heat and season with salt and pepper and serve
7. Enjoy

Recipe by Civilized Caveman Cooking Creations at <http://civilizedcavemancooking.com/sidessoupsdrinks/sun-dried-tomato-broccoli-soup/>

