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## Easy broccoli soup

## Ingredients

250g broccoli

40g pitta

## Preparation

- 1 Cut the broccoli into florets, boil the broccoli for 4–5 minutes until tender. Remove the broccoli from the water using a spatula so you can keep the water, blend using just enough of the cooking water to make it as thick or thin as you like it. Discard the left over water and transfer the mix back to the pan, simmer and add the goats cheese so it melts slightly whilst you're re heating the soup.

## Cooks Note

Prep time: 1 minute

Cooking: 8 minutes

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