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Anna's Cream of Broccoli Soup

Ingredients:

- 1 onion, diced
- 2 Tbsp olive oil
- 2 potatoes, cubed
- 1½ lb broccoli (chopped)
- 5 cups broth (chicken and/or vegetable)
- salt, pepper, nutmeg
- 1 cup sour cream

Instructions:

1. In a large saucepan, sauté the onion in the olive oil until translucent, but not browned.
2. Add potatoes, broccoli, and broth.
3. Bring to boil and simmer about 15 minutes or until vegetables are tender.
4. Using an immersion blender, cream the soup. If you want a really silky texture, pour the soup through a strainer and return to the pot.
5. Season with salt, pepper, and nutmeg.
6. Stir in the sour cream and readjust seasonings if needed.