

# Four Ingredient Broccoli Soup

*From – Fresh from the Farmstand*

3 redskin potatoes, cooked and cubed  
2 bunches broccoli, cut into bite-size florets  
16 oz container chicken or vegetable broth  
Garnish: broccoli sprouts

- Pierce potatoes' skin with a fork. Place in a microwave-safe dish.
- Microwave on high until tender, about 5 minutes. Cube.
- In a slow cooker, combine potatoes, broccoli and broth.
- Cover and cook on low setting for 4 to 6 hours, until broccoli is tender.
- Use a food processor to puree` soup in batches.
- Garnish servings with broccoli sprouts.



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