

# Broccoli Potato Soup

Serves: 6

Total Time: 1 hour

## Supplies

- 1 stock pot
- 1 chef's knife
- 1 cutting board

## Ingredients

- 1 ½ to 2 lbs potatoes + enough water or broth to cover them
- ½ yellow onion, large
- 1 stick celery
- 1 carrot, large
- 1 bay leaf
- 1 crown of broccoli
- ½ tsp garlic powder
- 1 tbsp nutritional yeast (optional)
- ¼ cup milk or plant milk (optional)

## Instructions

- Scrub and chop potatoes and place them in a pan of water or broth
- Bring the liquid to a boil
- Dice onion and carrot
- Add onion, carrot, and bay leaf to the mixture
- Once carrots and potatoes are almost tender, add the broccoli and spices
- Simmer for 5-10 minutes
- Optional - add milk and nutritional yeast. This creates a more savory flavor
- Remove bay leaf, serve, and enjoy!