



Edamame Broccoli Soup

4 servings

30 minutes

Ingredients

- 4 cups Broccoli (cut into florets)
- 2 cups Frozen Edamame (thawed)
- 1 White Onion (chopped)
- 6 Garlic (clove)
- 3 cups Vegetable Broth
- 1/4 cup Basil Leaves
- 2 tbsps Lemon Juice
- Sea Salt & Black Pepper (to taste)

Directions

- 1 In a small pot, add broccoli, edamame, onion, garlic, and broth. Bring to a boil. Turn down the heat to simmer, cover the pot with a lid, and let simmer for about 25 minutes or until everything is cooked.
- 2 Remove the pot from the heat and add basil and lemon juice. Season with salt and pepper.
- 3 Use an immersion blender and blend the soup until it is smooth. Divide between serving plates and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is equal to approximately two cups.

More Flavor: Add parmesan or pecorino.

Make it Spicy: Add chili flakes.