

## Broccoli and Pea Soup

**Season:** Spring

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Broccoli & potato



### Equipment:

Blender stick  
Small frying pan x 1  
Small stockpot  
Wooden spoon x 2  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking tray x 1  
Baking paper  
Serving bowl x 5  
Small ladle x 5  
Small eating bowl x 5

### Ingredients:

1 onion (cut into quarters)  
4 potatoes (skin-on, cubed – 2cm)  
5 cups water  
1 teaspoon vegetable stock powder  
1 teaspoon salt  
10 grinds of pepper

2 heads broccoli (cut into florets)

2 cups frozen peas

250g diced bacon  
½ tub sour cream

*Croutons:*  
Bread crust from the Red Group (cubed – 1cm)  
Some olive oil  
Some salt

### What to do:

1. Heat oven to 190C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put onion, potato, water, stock powder, salt and pepper in a small stockpot and cook on medium-high heat until potatoes begin to soften, about 15 minutes.
4. Add broccoli and cook for another 6 minutes.
5. Add frozen peas and cook for another 2 minutes.
6. Remove from heat and use a blender stick to blend the soup until smooth.
7. In a small frying pan, cook the bacon until slightly brown.
8. Add bacon and sour cream into the soup, mixed evenly.
9. To make the *croutons*, stir together bread, oil and salt in a small bowl.
10. Pour into a lined baking tray and bake in the oven for 5 minutes or until golden.
11. Serve the soup into 5 large serving bowls with a ladle in each and croutons in a small eating bowl.

**Note:** To save time, fry the bacon and make the croutons while waiting for the potatoes in the soup to soften.