



"Mary's Village Style"



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Old World Family Recipes preserving our heritage and culture....

Italian Broccoli Soup

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Italian Broccoli Soup

Ingredients

- 1 Can Chicken broth (14.5 oz. can or about 2 cups)
- 3 Pounds Fresh Broccoli flowerets (or enough to fill your pot ¾ of the way from the top)
- 1 Large Yellow Onion (Chopped)
- 1 Teaspoon Garlic minced (to your taste)
- 1/2 pound long pasta (spaghetti, linguini whatever you like broken into small pieces)
- 2-4 Tablespoons Olive Oil
- 1/2 Tsp. of Salt and pepper (or to your taste)

Directions

1. Prepare the broccoli by cutting them into small to medium flowerets. You will need enough broccoli to fill your 5 quart pot to 3/4 of the way to the top.
2. Add the olive oil to pot and sauté the onion until almost browned add the garlic and sauté for 3 minutes just until fragrant but not browned.
3. Add the broccoli and sauté for 2-3 more minutes.
4. Add 1 the can of chicken broth.
5. Add water to reach the top of the broccoli.
6. Bring the broccoli & water to a boil. Cook for just a few minutes.
7. Add salt and pepper to taste.
8. Add the broken pasta. When the pasta is cooked your soup is ready.
9. Top your bowl of soup with grated cheese, and you're good to go.
10. I use a 5 quart pot and about 2 heaping handfuls of broken pasta. I do not measure it. This soup is also great without pasta.

Enjoy