

Broccoli Soup with Stilton Toasts



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

olive oil
1 onion, diced
1 medium potato, diced
2 celery stalks, diced
1 head of broccoli, cut into florets, stems finely diced
750ml vegetable stock
50g stilton
8 small slices of sourdough or baguette, toasted
chives, finely snipped to serve
2 tbsp toasted cashew nuts, chopped to serve

1. Heat 1 tbsp oil in a large pan and fry the onion, potato and celery for 10 mins until soft. Add the broccoli and cook for another 5 mins before adding the stock. Simmer for 20 mins, or until the potato is tender and season. Using a stick blender, whizz the soup until smooth and thick.
2. Spread the stilton over the toasts, pour the soup into warm bowls and top with the finely snipped chives and cashews,. The toasts can be served either on top of the soup or separately.