





## **BROCCOLI SOUP WITH CURRY**

Ingredients (for 4 servings):

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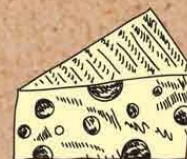
- 1/2 kg broccoli • 1 onion
  - 2 tbsp curry • 1/3 cup olive oil
  - 300 ml coconut milk • 1 tbsps lime juice
  - 1/2 cup ditalini pasta • salt-pepper
  - GreenVie "Spread me" with tomato & basil flavour  
(for serving)
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## instructions



1. Chop broccoli and onion in small pieces.



2. Stir broccoli, onion and curry in a small pot.

3. Pour water until it covers vegetables and cook vegetables until they are done.

4. Puree the soup with a minipimer until smooth.

5. Add rest of the ingredients and boil for 7-8 minutes.



**tip:** Serve with a tbsp of GreenVie "Spread me" with tomato & basil flavour!

*enjoy!* ❤️

