



SPICY BROCCOLI SOUP

Yields 6 cup servings

INGREDIENTS

2 tbsp EVOO
2 small onions (diced)
6 cups chopped broccoli
2 cups vegetable broth
1 cup Fresco-Mushroom&Basil White Wine Sauce
4 cloves fresh minced garlic
1/4 tsp cracked pepper
1 heaping tablespoon Fire&Ice Spicy Ice Wine Relish

Preparation

In a large pot, add oil and saute onions over medium heat until golden brown, approx 4-5 minutes

Add vegetable broth and stir well

Add broccoli and bring to a gentle boil

Reduce heat, cover and simmer for 15-20 minutes

Puree soup with emirsion blender

Season with salt and pepper to taste