

# Roasted Broccoli and Potato Soup

Source: [ladesandlupine.com](http://ladesandlupine.com)

## Ingredients

4 cups chopped broccoli  
3 cups chopped potatoes  
2 tablespoons olive oil, divided  
2 onions, chopped  
2 large carrots, peeled and chopped  
2 celery stalks, chopped  
4 cloves garlic  
1 bunch parsley, roughly chopped  
3 cups chicken stock  
1 teaspoon thyme  
1/2 cup heavy cream  
1/2 cup greek yogurt

## Directions

1. Preheat the oven to 400.
2. Toss the broccoli and potatoes with two tablespoons of olive oil, salt, and pepper and roast 20 - 25 minutes or until tender.
3. While the broccoli and potatoes cook, heat the remaining olive oil over medium heat in a large pot. Add the onions, carrot, celery, and garlic. Add a pinch of salt and cook until tender, about 10-12 minutes. Add the chicken stock, broccoli, potatoes, parsley, and thyme and stir.
4. Working in batches, blend the soup until it is smooth. Pour the soup back into the pot and stir in the heavy cream and yogurt. Bring to a gentle simmer and serve with crusty bread and freshly grated parmesan cheese.