

## Broccoli Avocado Soup

Serves 4

### Ingredients:

1 Tablespoon olive oil  
1 medium onion, roughly chopped  
2 cloves garlic, peeled and smashed  
4 cups vegetable broth  
1 pkg. (16 oz.) frozen Private Selection Handpicked Broccoli Florets  
½ pkg. (16 oz.) frozen Private Selection Diced Haas Avocados  
Salt and pepper  
½ cup roughly chopped salted pistachios  
Kale chips, crumbled (for topping)

### Directions:

1. Heat oil in large saucepan over medium-high heat. Add onion and garlic; cook 5 minutes or until onion is softened.
2. Add broth and broccoli. Increase heat to high; bring to a boil.
3. Reduce to low, cover and simmer 5 minutes.
4. Add avocados, and simmer 1 minute.
5. Using an immersion blender, puree to desired consistency.
6. Or, carefully transfer mixture to a stand blender and puree in batches.
7. Season with salt and pepper. Divide between 4 bowls.
8. Garnish with pistachios and kale chips. Serve immediately, refrigerating any leftovers.