

Julie's Health Soup

6 portions		12 portions	24 portions
1	Broccoli	2	4
4	Potatoes	8	16
½ or 4	Leek or green onions	1 or 6	2 or 10
4	Carrots	8	16
1 ½	cloves of garlic	3	6
1	Onion	2	4
3	cups of chicken broth	6	12
½	handful of parsley	1	2
3	celery stalks	6	12

- Cover vegetables with water in steamer pot.
- Bring to boil.
- Cook about 15 minutes.
- Remove from heat and let cool down a little.
- Reduce to purée in food processor.
- Add chicken broth gradually until desired consistency is reached.
- Season with salt, pepper and parsley.