

Cream of Broccoli Raab Soup

1 onion
2 garlic cloves
1 stalk celery
2 tablespoons olive oil
1/4 teaspoon black pepper
1/4 teaspoon red pepper flakes
4 cups chicken broth (i use knorr boullion cubes)
4 cups broccoli raab (washed and chopped)
3 tablespoons margarine
3 tablespoons flour
2 cups milk
cheese (to garnish)

In medium sized stock pot sauté onion, garlic and celery in olive oil until tender. Add broccoli raab and broth; cover and simmer for 10 minutes.

Remove from heat and purée soup with a hand blender. (you can use the blender for this but let the liquid cool first).

Return to heat.

In small saucepan, over medium heat melt 3 tablespoons butter, stir in flour and add milk. Stir until thick and bubbly, add to soup and stir well.

Serve over a mound of grated cheddar or mozzarella cheese.