

**USE  
IT UP™**



**FLOPPY BROCCOLI  
SOUP & SCONES**



# FLOPPY BROCCOLI SOUP & SCONES



Prep time



Cook time



Serves

A Recipe by OzHarvest

## NEED

2 tbsp veg oil

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2 onions, chopped

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2 garlic cloves

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1 celery stem, optional

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Sprig herbs, tied with string  
(we used thyme)

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1 potato, cut into chunks

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2-3 cups floppy veg  
(we used broccoli)

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1 litre stock  
(or salted water)

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2 tsp mustard (optional)

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For the scones:

1 cup self-raising flour

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2 tbsp cold butter, cubed

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Handful grated cheese  
(we used blue cheese)

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Salt and pepper to taste

Soups are one of our favourite Use It Up meals - so simple and easy to adapt. You can use any old floppy veg for this, and the scones are just a bonus if you have time!

## HOW

1. To make the soup, heat oil over medium heat. Cook onions until soft. Add garlic, celery, herbs, salt, pepper. Cook on low for 10 minutes.
2. Stir in vegetables, then pour in stock. Simmer for 10 minutes, covered.
3. When potato is soft, remove from heat. Remove herbs. Add mustard if using. Puree until smooth.
4. To make the scones, heat oven to 220°C. Rub cheese and butter into flour until the mixture resembles breadcrumbs.
5. Make a well in the centre, add milk. Mix with a butter knife until \*just\* combined. Bring dough together gently and place on floured surface. Pat to around 3cm thickness.
6. Using a cookie cutter or cup, cut scones out and place onto a lightly floured oven tray. Combine leftover dough by gently pushing back together, then cut more scones.
7. Bake for 15-18 minutes or until scones are risen and golden. Reheat soup and enjoy!



**SAVE FOOD.  
SAVE MONEY.  
SAVE THE PLANET.**