

Less than 30 minutes

Serves 3-4

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Ingredients:

- 2 Tbsp (30ml) butter (or oil for a plant-based option)
- 1 Tbsp (15ml) olive oil blend
- 6-8 (300g) leeks, trimmed and sliced
- 3 cloves garlic
- 3cm knob ginger, grated
- 1 stalk lemongrass, bruised (optional)
- 3 cups (750ml) vegetable stock
- 1 can (400g) coconut cream + extra for serving
- Salt and milled pepper
- 2 heads (300g each) broccoli, chopped
- ½ packet (100g) spinach or Swiss chard
- Handful fresh coriander and/or parsley and mint, chopped
- Squeeze lemon juice, to taste

**GOOD IDEA**

Fry a handful of thinly sliced leeks in a little oil on high heat for a crispy topping.

Method:

1. Heat butter and oil in a pan and sauté leeks for 7-8 minutes or until browned.
2. Add garlic, ginger and lemongrass, if using, and cook for another minute until garlic is golden.
3. Add stock, coconut cream and season.

4. Simmer for 5 minutes.
5. Add broccoli and cook for 4-5 minutes, until tender but still bright green.
6. Stir in spinach, herbs and lemon juice and blitz mixture using a stick blender to desired consistency.
7. Serve immediately sprinkled with black pepper and topped with extra coconut cream.