

# Raw Vegan Cream of Broccoli Soup

## Ingredients

3 cups broccoli florets

- 1 cup chopped [broccoli](#) stems
- 1 1/2 cups water
- 2 tablespoons lemon juice (freshly squeezed)
- 1/2 cup raw cashews
- 1/2 cup sliced celery
- 1/4 cup chopped onion
- Optional: 1 clove garlic
- 1 tablespoon [dill](#) (fresh or 1 teaspoon dried dill)
- 1 teaspoon rosemary (fresh or 1/2 teaspoon dried rosemary)
- 1 tablespoon parsley (fresh or 1 teaspoon dried parsley)
- 1 teaspoon thyme (fresh or 1/2 teaspoon dried thyme)
- 1 tablespoon [nama shoyu](#)
- 2 tablespoons [nutritional](#) yeast
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- Optional: 1/4 teaspoon crushed red pepper or cayenne
- 1/2 teaspoon celery seed
- Garnish: fresh dill

1. Gather the ingredients.
2. Place all ingredients in a blender and blend for 30 to 40 seconds or until a creamy consistency. You may wish to add a little more water.
3. Garnish your raw cream of broccoli soup with extra fresh dill
4. Serve immediately and enjoy