

# Broccoli-Spinach Soup

## With Avocado Toasts

3 Tbs olive oil  
1 leek, white and pale green parts thinly sliced  
4 cups vegetable stock or chicken stock  
1 bunch broccoli, chopped (6 cups)  
6 ounces baby spinach (6 cups)  
1/2 cup grated Parmesan  
2 Tbs tahini  
Salt and pepper

### Avocado Toasts

4 slices rustic bread toasted  
2 avocados sliced  
1/2 cup sprouts  
1 lemon cut into wedges

Heat oil. Add leek and cook until tender, about 4 minutes. Add stock; bring to a boil. Add broccoli and cook, covered until bright green and tender, about 2 minutes. Remove from heat stir in spinach, Parmesan, and tahini. Season with salt and pepper. Purée soup in blender or use an immersion blender until smooth.

Top bread with avocado and sprouts. Season with salt and pepper. Squeeze with lemon, drizzle with oil.