

Seared Broccoli and Potato Soup

By Melissa Clark | **YIELD** 4 to 6 servings | **TIME** 45 minutes

INGREDIENTS

½ cup olive oil, plus more as needed

2 heads broccoli (about 2 pounds), separated into small florets, stems peeled and diced

2 ½ teaspoons kosher salt, more to taste

2 tablespoons unsalted butter

1 large Spanish onion, diced

5 cloves garlic, chopped

½ teaspoons black pepper, more for finishing

¼ teaspoon red pepper flakes

½ pound potatoes, peeled and thinly sliced

¼ teaspoon finely grated lemon zest

1 ½ tablespoons fresh lemon juice, more to taste

Grated Parmesan, to finish

Flaky sea salt, to finish

PREPARATION

Step 1

In a large soup pot, heat 2 tablespoons of oil over high heat. Add about a third of the broccoli, just enough so that it covers the bottom of the pan in a single layer without overcrowding. Cook broccoli without moving it for about 3 to 4 minutes, or until dark brown on 1 side only (leave the other side bright green). Transfer to a big bowl and repeat with remaining broccoli and more oil. When all the broccoli has been browned, season with 1 teaspoon salt and set aside.

Step 2

Reduce heat to medium-low. Add butter and remaining 2 tablespoons of oil to pan. Add onions and garlic, black and red peppers, and 1/2 teaspoon salt. Cook onion-garlic mixture until soft and translucent, about 4 minutes. Add potato to the pot with 1 quart water and remaining 1 teaspoon salt. Bring to a simmer, cover pot and cook until potato is just tender, 10 to 15 minutes. Add broccoli, cover again and cook until tender, another 5 to 10 minutes.

Step 3

Add lemon zest and roughly purée soup with an immersion or regular blender, leaving some small chunks for texture. Stir in lemon juice. Finish with grated Parmesan, a drizzle of olive oil, black pepper and flaky sea salt.

PRIVATE NOTES

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