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Broccoli Rice Soup

This soup tastes creamy—without the cream.

2 Tbs. olive oil	4 cups broccoli florets
1 small onion, chopped	1 cup soymilk or coconut milk
4 cups vegetable broth	1 tsp. dried basil
½ cup uncooked long-grain white rice	Pinch Hungarian paprika
	Salt and pepper to taste

1. Heat oil over medium heat in a large stewpot. Sauté onion for 2-3 minutes. Add the vegetable broth and rice. Reduce heat to low; cover and cook until rice is tender (about 20 minutes).
2. While the rice cooks, steam the broccoli florets until they're tender (but not mushy).
3. Allow the rice mixture to cool a bit, and then ladle into a blender or the bowl of a food processor. Process the rice mixture with the broccoli florets. Return the soup to the stewpot and stir in milk and spices. Heat through and serve. Serves 4.