

Cream of Broccoli Soup with cheese



INGREDIENTS

1/2 stick or 4 tablespoons butter or margarine (salted or unsalted)
One small/medium chopped onion
1/3 cup flour
2 1/2 cups milk (regular or low fat, or shelf-stable milk)
2 cups chicken broth

2 - 3 cups chopped broccoli florets
Chicken Bouillon if you want extra flavor
Shredded cheese, any flavor

DIRECTIONS

On stovetop, low heat
Add 1/2 stick butter or margarine, melt
Sauté the onion until soft
Add flour and heat until dissolved
Add more butter or margarine if it is too thick
After combined, add broccoli, broth, milk and cook on low heat for 15 - 20 minutes until broccoli is soft, then scrape the bottom of pan
Add bouillon to taste
When serving, add cheese to individual bowls of soup (if you add to the cooking pot, soup will get very thick)
Recipe can easily be doubled

