

Broccoli Cheese Soup



Prep Time: Not available
Cook Time: 20 Minutes

Ready In: 25 Minutes
Servings: 6

INGREDIENTS:

1 cup chopped Vidalia onion
¼ cup butter or margarine
¼ cup flour
Salt and pepper to taste
1 to-1 ¼ cups chicken broth
2/12 cups milk
2 cups fresh chopped broccoli, cooked crisp tender
1 to 1 ½ cups shredded cheddar cheese

DIRECTIONS:

1. Sauté onion in butter over medium heat
2. Add flour, salt and pepper, cook and stir until mixture is smooth and bubbly
3. Add broth and milk all at once, stirring constantly until mixture begins to thicken
4. Lower heat to medium high heat and add broccoli, stirring until heated through
5. Remove from heat and add cheese, stir until cheese is melted and smooth

HELPFUL HINTS:

Not available

NUTRITIONAL INFORMATION:

Not available