



Palatable

Broccoli Cheese Soup

🕒 Prep: 5m · Cook: 25m · Total: 30m

👤 6

Ingredients

- 4 cups of chicken broth
- 1 can of cream of celery soup
- 1 10 oz. package of frozen broccoli florets
- 1/2 cup butter or margarine
- 1 medium onion, chopped
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 cup shredded cheddar cheese

Instructions

1. Mix broth and soup in a large saucepan
2. Bring to a boil over medium-high heat
3. Add broccoli, return to boil and reduce heat
4. Simmer and cover for 5 mins or until broccoli is tender
5. Heat butter in a medium heat
6. Add onion
7. Saute until tender about 5 mins
8. Add flour
9. Cook for 1 minute longer
10. Gradually stir milk into skillet
11. Cook, stirring continually until thickened about 5 mins
12. Add salt and pepper; mix well
13. Stir milk mixture into broccoli mixture.
14. Simmer over low heat, stirring frequently, for about 10 mins
15. Ladle soup into a bowl
16. Top with cheddar

Notes

You can substitute cornstarch for flour (1/8 cornstarch = 1/4 flour)

🔗 Source: