

# Cream of Broccoli Soup



PREPARATION TIME  
5 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
tuna melts



**MONEY  
Cook's  
SAVER**

Here's a satisfying, homemade soup recipe that will save you from tossing out broccoli that is just past its prime. Simply substitute  $\frac{1}{2}$  cups chopped broccoli for the frozen broccoli.

## SHOPPING LIST

- frozen chopped broccoli
- cream of celery soup
- Cheddar cheese
- chicken broth

## ON HAND

- butter • flour • milk • salt
- pepper • onion

# Cream of Broccoli Soup

## INGREDIENTS

- 4 cups chicken broth
- 1 (10<sup>3</sup>/<sub>4</sub>-ounce) can cream of celery soup
- 1 (10-ounce) package frozen chopped broccoli
- 1/2 cup butter or margarine
- 1 medium onion, chopped
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup shredded Cheddar cheese

SERVES 6

## COOKIN' *Express*

• Cornstarch may be used instead of flour to quickly thicken soups. Use 1/8 cup cornstarch to equal 1/4 cup flour in this recipe.

If you don't have cornstarch on hand, just mix an additional 1/2 tablespoon flour into the skillet in step 3.

## Make Ahead

Mix this tasty soup with shredded leftover chicken. Place in a casserole and bake in a 350°F oven for 30 minutes for a winning chicken entrée.

## VARIATION

Instead of serving in soup bowls, ladle this rich soup into individual, hollowed-out loaves of crusty bread.

**1** Mix broth and soup in a large saucepan. Bring to a boil over medium-high heat. Add broccoli; return to a boil and reduce heat. Simmer, covered, for 5 minutes or until broccoli is tender.



**2** Heat butter in a medium skillet over medium heat; add onion. Sauté until tender, about 5 minutes. Add flour. Cook for 1 minute longer.

**3** Gradually stir milk into skillet. Cook, stirring continually, until thickened, about 5 minutes. Add salt and pepper; mix well.



**4** Stir milk mixture into broccoli mixture. Simmer over low heat, stirring frequently, for about 10 minutes. Ladle soup into a serving bowl. Top with Cheddar.