

BROCCOLI CHEESE SOUP

1 C broccoli

2 T butter

1 C + 3/4 C chicken broth

1/4 C flour

1 C milk

1 C cheese sauce

1. Place the frozen broccoli in a large saucepan.
2. Pour in the chicken broth and bring to a boil.
3. Reduce heat to medium-low and simmer about 10 minutes.
4. Meanwhile, melt the butter in a SEPARATE saucepan over medium heat; stir in the flour until smooth and cook for a few minutes until the color lightens slightly.
5. Whisk in the milk and simmer until thickened, about 10 minutes.
6. Add cheese sauce to milk mixture.
7. Stir the milk & cheese mixture into the chicken broth and broccoli saucepan. Cook and stir about 5 minutes more, until thoroughly heated.