

Cheese Broccoli Soup

Ingredients

- 2 Tbsp chopped onion
- 2 Tbsp melted butter
- 3 Tbsp flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cups milk
- 1 cup sliced mushrooms
- 1-2 cups grated cheese
- 2 chicken bouillon cubes
- 1 (10 oz) pkg broccoli

Instructions

1. Cook onions and mushrooms in melted butter until tender.
2. Blend in flour, salt, and pepper.
3. Add milk and cook, stirring constantly, until mixture comes to a boil and is thickened.
4. Add cheese and stir until melted.
5. In another pan, dissolve bouillon cubes in 1 1/2 cups boiling water.
6. Add broccoli and cook until tender.
7. Add broccoli to cheese mixture and heat to serving temperature.

Cheese Broccoli Soup

2tbsp Chopped Onion

2tbsp melted Butter

3tbsp flour

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp pepper

2C milk

1C Sliced mushrooms

1-2C Grated Cheese

2 Chicken Bouillon Cubes

1 10 oz PKG Broccoli

COOK onions et mushrooms until
Tender. Blend in flour, Salt et pepper
Add milk et COOK, stirring
constantly until mixture comes to
a boil et is thickened. Add cheese
et stir until melted. in another pan
Dissolve Bouillon in $1\frac{1}{2}$ c Boiling H₂O
ADD Broccoli et COOK until tender.
Add Broccoli to cheese mixture, heat
to serving Temperature.