

Broccoli Cheese Soup

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Rated: ★★★★★

Submitted By: Karin Christian

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ready In: 40 Minutes

Servings: 12

"This is a creamy soup made with broccoli florets and processed cheese food, and thickened with cornstarch."

INGREDIENTS:

1/2 cup butter	1 (1 pound) loaf processed cheese food, cubed
1 onion, chopped	2 cups milk
1 (16 ounce) package frozen chopped broccoli	1 tablespoon garlic powder
4 (14.5 ounce) cans chicken broth	2/3 cup cornstarch
	1 cup water

DIRECTIONS:

1. In a stockpot, melt butter over medium heat. Cook onion in butter until softened. Stir in broccoli, and cover with chicken broth. Simmer until broccoli is tender, 10 to 15 minutes.
2. Reduce heat, and stir in cheese cubes until melted. Mix in milk and garlic powder.
3. In a small bowl, stir cornstarch into water until dissolved. Stir into soup; cook, stirring frequently, until thick.

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Printed from Allrecipes.com 4/21/2013

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