

Creamy Broccoli Soup Recipe



INGREDIENTS:

3 Tablespoons Butter

½ Yellow Onion (Chopped)

2-3 Stalks of Celery (Chopped)

4 Cups of Chicken Broth

1 can of Cream of chicken soup

8 Cups of Broccoli florets

3 Tablespoons Butter

3 Tablespoons of Flour

2 Cups of Milk

½-1 Cup of Shredded Monterey jack cheese

Black pepper to taste

DIRECTIONS:

Melt 3 tablespoons butter in medium sized stock pot, and saute onion and celery until tender. Add broccoli and broth, cover and simmer for 10 minutes.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

In small saucepan, over medium-heat melt 3 tablespoons butter, stir in flour and add milk. Stir until thick and bubbly, add the cheese little by little so it melts nicely, and add to soup. Season with pepper and serve.

ENJOY!!!