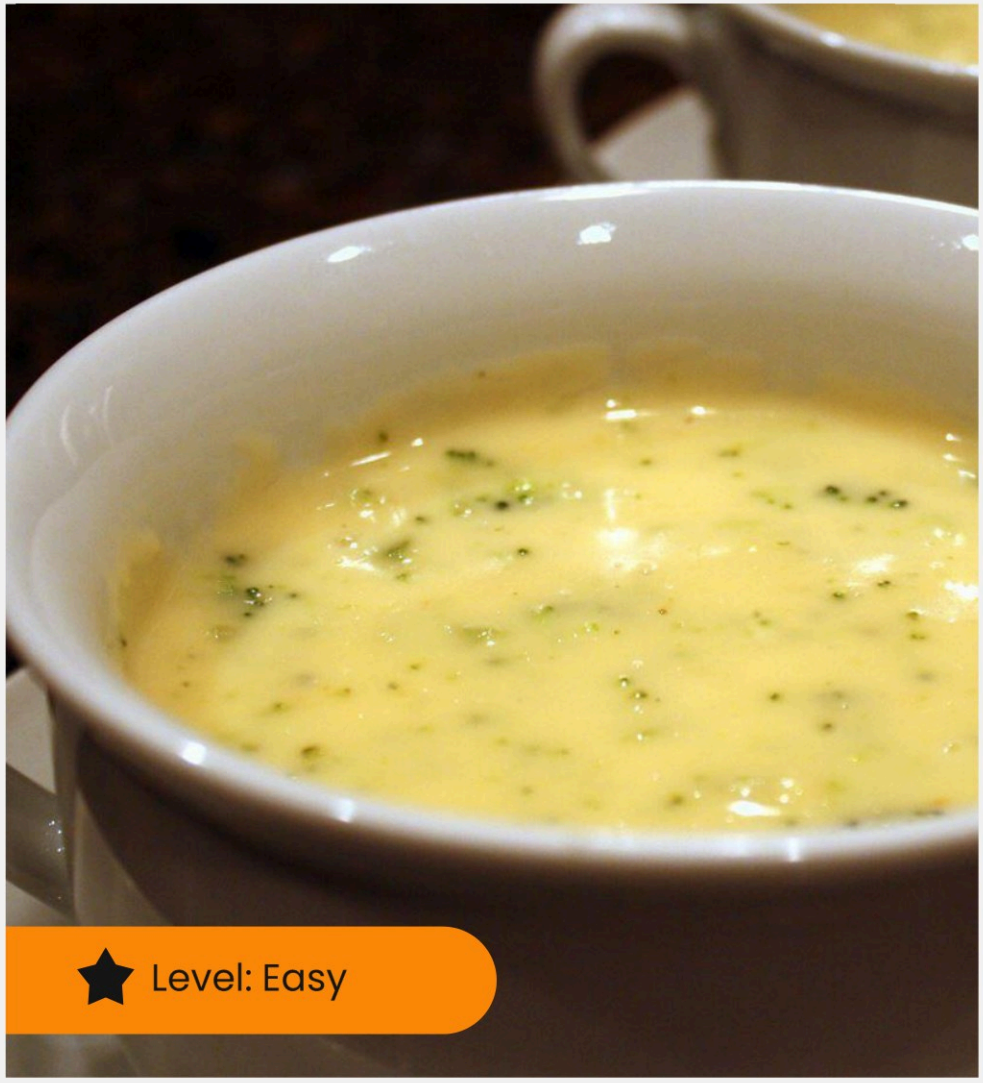
KitchenBooQ

Broccoli Cheese Soup

Serving: 12

Cooking Time: 25 mins



INGREDIENTS

½ cup butter
1 onion, chopped
1 (16 ounce) package frozen chopped broccoli
4 (14.5 ounce) cans chicken broth
1 (1 pound) loaf processed cheese food, cubed
2 cups milk
1 tablespoon garlic powder
⅔ cup cornstarch
1 cup water

PREPARATION

1. Melt butter in a stockpot over medium heat. Add onion and cook, stirring occasionally, until softened. Stir in broccoli. Add broth and simmer until broccoli is tender, 10 to 15 minutes.

2. Reduce heat; add cheese cubes and stir until melted. Stir in milk and garlic powder.

3. Stir cornstarch and water together in a small bowl until smooth. Stir into soup; cook, stirring frequently, until thick.