

Broccoli Cheese Soup

½ cup butter	2 cups milk
1 onion chopped	1 tablespoon garlic powder
1 - 16 ounce package frozen chopped broccoli	2/3 cup cornstarch
4 - 14.5 ounce cans chicken broth	1 cup water
1 - 1 pound of kraft velveeta cheese, cubed	

In a pot, 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. Reduce heat, and stir in kraft velveeta cheese cubes until melted. Mix in milk and garlic powder. In a small bowl, stir cornstarch into water until dissolved. Stir into soup; cook, stirring frequently until thick.

Yields: 12 servings. Each serving contains approximately 266 calories

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Intermediate - Fruits and Vegetables