

untagged, needs pic, incomplete



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Recipe Name

Date added: 2024/10/13

Ingredients

- 1/4 onion, diced fine
- 2 tbsp butter
- 2 tbsp flour
- 1 1/2 cups milk
- 2 cups chicken stock
- 1 head broccoli
- 3/4 cup shredded cheese
- salt and pepper to taste

Method

1. Saute onion in butter over medium heat in a medium sou pot
2. Once onion has softened, add flour and stir until light golden brown.
3. Once flour-onion mixture is proper color, add stock while whisking to create a roux.
4. Once roux is thickened, shredded broccoli.
5. Simmer of medium-low hat until broccoli is tender, about 10 minutes.
6. Add milk and bring back to temperature.
7. Stir in cheese. Taste and adjust seasoning if needed.

Notes

This soup has not reheated well for us yet, so we generally only make a serving at a time. This amount generously serves two. Inspired by:

<https://www.thepioneerwoman.com/food-cooking/recipes/a10393/broccoli-cheese-soup/>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

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