

Broccoli Cheese Soup



Trisha's Dishes

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This soup recipe (compliments of my aunt) is great for lunch, served alone or with a sandwich or salad, the perfect recipe for those days when you just don't know what to fix. Cook on the stove, in the oven or in a crock pot.

Servings: 6 to 8

Prep Time: 30 minutes

Cooking Time: 3 hours on the stove, or 6 hours in the oven or crock pot

Ingredients:

- ☑ ¼ cup onion, chopped
- ☑ ½ cup celery, chopped
- ☑ 1 - 12oz bag broccoli slaw, slightly chop
- ☑ 3 tablespoons olive oil
- ☑ 1 can chicken broth
- ☑ 1 can cream of potato soup
- ☑ 1 cup of raw potatoes, cubed, optional
- ☑ ½ lb Velveeta cheese, cubed
- ☑ 1 cup shredded cheddar cheese, optional
- ☑ ½ cup sour cream, optional

Tip: Preheat soup bowls in microwave for 2 minutes or use freshly baked bread bowls.

Note: If you need to cut down the prep time frozen hash brown potatoes (not shredded) can be used.

Instructions:

1. Sauté onions in oil until tender. DO NOT BROWN.
2. Add celery and broccoli slaw. Sauté until tender.
3. Add chicken broth and simmer for 15 minutes. Salt and pepper to taste.
4. Microwave potatoes cubes for 2 minutes, stir gently and add to broth.
5. Stir in cream of potato soup.
6. Cook:
 - Simmer 3 hours on stove,
 - Bake 6 hours at 175 degrees, or
 - Pour into crock pot and cook on low for 6 hours.
7. Stir in Velveeta cheese 15 to 30 minutes before cook time is completed.
8. Stir in shredded cheese and sour cream after cooking and prior to serving.

To Serve:

- ◇ Simply label into your favorite soup bowl, add a little ground pepper and enjoy.