

Broccoli Cheese Soup

Ingredients

4 cups chicken broth
1 cup water
1 cup half & half
1 slices Kraft cheddar singles
1/2 cup all-purpose flour
1/2 teaspoon dried minced onions
1/4 teaspoon ground black pepper
4 cups broccoli florets (bite sized)

Garnish:

1/2 cup shredded cheddar cheese
2 teaspoons minced fresh parsley

Directions

Combine chicken broth, water, half & half, cheese, onion, and pepper in a large saucepan. Whisk to combine and to break up any lumps of flour, then turn heat to medium/high. Bring soup to a boil, then reduce heat to low. Add broccoli to soup and simmer for 15-20 minutes or until broccoli tender but not soft. For each serving, spoon one cup of soup into a bowl and garnish with a tablespoon of shredded cheese and pinch of parsley.

