



Broccoli Potato Soup

Servings 6 | Prep time 10 mins. | Total time 40 mins.

Equipment: Large sauce pan, Cutting board, Mixing spoon, Bowl to pour blended soup, Blender

Utensils: Knife

Ingredients

- 4 cups low sodium broth (vegetable or chicken broth work OR 4 cups of water with 4 bouillon cubes)
- 1 ¼ pounds white potatoes, peeled and cut into bite-size cubes
- 2 stalks celery, chopped
- 1 medium onion, chopped
- 1 small carrot, peeled and chopped
- 2 cups broccoli florets, 1 cup chopped into bite-size pieces, 1 cup chopped very small
- 2 cups low-fat milk
- 1/2 teaspoon Italian seasoning
- 1 cup shredded reduced fat sharp cheddar cheese

Instructions

1. Before you begin, wash your hands, surfaces, utensils, and vegetables.
2. In a large sauce pan, bring broth to a boil over medium high heat.
3. While broth is heating, chop vegetables. Add potatoes, celery, onion, carrot, and 1 cup bite-size broccoli florets to broth.
4. Bring soup to a boil, reduce heat, cover pan and simmer for 20 minutes. Remove from heat.
5. Cool soup slightly; in small batches, transfer soup to a blender and blend until smooth. Transfer blended soup to a bowl. Repeat process until all soup is smooth.
6. Transfer soup back to saucepan and stir in milk, Italian seasoning, 1 cup finely chopped broccoli, and cheese and cook on medium heat for 10-15 minutes more, stirring occasionally.

Nutritional Information:

Calories 190 Total Fat 3g Sodium 280mg Total Carbs 29g Protein 11g