

Cream of Broccoli soup

Ingredients

- 4 cups broccoli, chopped
- 3 cups water
- 2 tsp chicken broth granules
- 1 cup milk
- 1 tbsp butter
- 1 can evaporated milk, optional
- 1 tbsp cornstarch
- salt and pepper

Instructions

Cook onions until start to soften in olive oil. Add broccoli, chicken stock granules and water. Simmer for about 20 minutes. Take off heat after broccoli is soft. Mix a few table spoons of milk with cornstarch to dissolve and add all to the pot. Add butter. Puree to desired texture. S & P to taste.

Notes

omit butter and milk if using canned evaporated milk.