

# 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

## Summary

**Yield:** 6

**Prep Time:** 30 minutes

**Category:** Soups

**Cuisine:** American

## 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.