## Creamy Broccoli Soup



## **Ingredients**

#### $2\frac{1}{2}$ - 3c. Broccoli, coarsely chopped $\frac{1}{2}$ C. Onion, diced $1 \frac{1}{2} c$ . Milk - 1% $1 \frac{1}{2} c$ . Water $1 \frac{1}{2}$ tsp. Garlic powder Italian seasoning $1 \frac{1}{2}$ tsp. $\frac{1}{4}$ tsp. Pepper Red pepper flakes, optional Pinch $\frac{1}{2}$ c. Cheese, shredded Salt, optional To taste

### **Directions**

In a medium pot, combine all ingredients except cheese.

Over medium high heat, bring to a boil.

Reduce heat to low & simmer for 10 mins. Stir in cheese and continue cooking on low heat for 5 mins, or until cheese is melted &

broccoli is tender.

Scoop soup into bowls; top with additional cheese, if desired.

Prep: 10–15 mins. Cook: 15-20 mins.

Makes: 5 cups (4 - 1 1/4 c servings)

# Nutrition Facts 4 servings per container

Serving size **Amount Per Serving Calories** Total Fat 4g Saturated Fat 3g 15% Trans Fat 0g Cholesterol 15mg 5% Sodium 270mg 12% Total Carbohydrate 12g 4% Dietary Fiber 2g 7% Total Sugars 7g Includes 0g Added Sugars 0% 14%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Gather all ingredients.



Coarsely chop broccoli.



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Great source of Vitamins A & C and Calcium!