

Chicken Broccoli Soup

Aka: Yummy Soup

1 stick butter

½ cup flour

1 medium onion, diced or 1 tsp minced onion

4 cups chicken stock

2 cups milk

1 tsp salt

½ tsp white pepper

1 ½ cups cooked diced chicken*

1 lb broccoli, carrots, and cauliflower, steamed

½ to 1 cup, chopped cooked potatoes, optional

1 mini red pepper, diced and cooked, optional

1 cup cream

8 oz Swiss cheese, shredded**

Melt butter in large pan and gradually add flour to make a past. Add onion and cook gently. Slowly add chicken stock, milk, salt, and pepper. A dash of garlic is optional. Simmer for 5 minutes until thickened.

Add cooked chicken and cooked vegetables. Stir in cream and shredded Swiss cheese. Adjust texture with stock, milk, or cheese.

Serves 6-8

*Chicken can be omitted and replaced with more vegetables. To save on prep time, I often use shredded rotisserie chicken that I keep frozen.

**I often toss in more cheese. Other cheeses work well, such as Fontina, Gouda, and Emmentaler.



Recipe from a friend, adapted to suit our family