

Recipe

CONTEST WINNER

Broccoli Cheese Chicken Soup

LONNIE

CLEN-MOORE PLACE – NEW CASTLE NORTHWEST, PENNSYLVANIA

CATEGORY: SOUP

SERVES: 6 CUPS**SERVING SIZE: 1 CUP****INGREDIENTS**

1 tbsp butter
 1 small onion, diced
 1 cup carrots, diced
 3 cups broccoli
 2 cups chicken broth
 ½ tsp thyme
 ½ tsp garlic powder
 2 tbsp flour
 1 ½ cup light cream
 1 cup sharp cheddar cheese, shredded
 ⅓ cup fresh parmesan cheese, shaved
 2 cups cooked chicken, diced
 Seasoned salt, to taste
 Black pepper, to taste

DIRECTIONS

1. In a large saucepan, cook butter, onion and carrots over medium heat for 3 minutes.
2. Add broccoli, chicken broth and seasonings. Simmer until broccoli is soft for about 8 minutes.
3. Remove 1 cup of veggies and set aside. Mash remaining veggies and broth in pan.
4. In a small bowl, place flour. Slowly add cream whisking until smooth.
5. Bring veggies and broth to a boil and whisk in the cream mixture, continue whisking until thick and bubbly for about 4 minutes.
6. Add diced chicken and heat through.
7. Remove from heat and stir in cheeses and reserved veggies.
8. Garnish with shredded cheese and serve.




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