

## Broccoli Cheese Soup



### Prep:

10 minutes

### Total:

40 minutes

### Makes:

12 servings

### Utensil:

Saladmaster Food Processor  
5 Qt./4.7 L Multi-Purpose Oil Core

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### Recipe:

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1/2 cup  
butter  
(114  
g)  
1 onion, strung, use Cone #2  
1 16-ounce (454g) package frozen chopped broccoli  
4 14.5-ounce (430 mL) cans chicken broth  
1 pound  
Velveeta cheese, cubed  
(454  
g)  
2 cups  
milk  
(475  
mL)  
1 tablespoon  
garlic powder  
(8  
g)  
2/3 cup  
cornstarch  
(85  
g)  
1 cup  
water  
(240  
mL)

### Directions:

1. Set temperature on digital probe to 325°F/165°C for the MP5.  
Add butter.
2. When butter is melted, add onions and cook until softened.
3. Stir in broccoli and cover with chicken broth. Simmer until

- broccoli is tender, about 10 - 15 minutes.
4. Reduce temperature to 200°F/95°C. Stir in cheese cubes. Occasionally stir mixture until cheese is melted. Add in milk and garlic powder.
  5. In a small bowl, stir cornstarch into water until dissolved. Add to soup.
  6. Cook, stirring frequently, until thick. Serve warm.

Nutritional Information per

▼ Serving

**Calories:** 260  
**Total Fat:** 16g  
**Saturated Fat:** 10g  
**Cholesterol:** 44mg  
**Sodium:** 1065mg  
**Total** 16g  
**Carbs:**  
**Dietary Fiber:** 1g  
**Sugar:** 6g  
**Protein:** 11g