

# Cheesy Broccoli Soup

*Pearle K McCrory*

*The Pennsylvania State Grange Cookbook (1992)*

**Servings: 12**

*3/4 cup onion, chopped  
1/2 cup carrot, chopped  
2 tablespoons oil  
6 cups water  
5 cubes chicken bouillon  
1 teaspoon salt  
1 package (10 ounce)  
frozen chopped broccoli,  
cooked  
4 cups thin noodles, cooked  
5 cups milk  
1 pound process cheese,  
chopped*

In a saucepan, saute' the onion and carrot in oil until brown. Add the water, bouillon cubes and salt. Bring to a boil.

Stir in the cooked broccoli and cooked noodles. Cook for 3 minutes.

Add the milk and cheese. Cook until the cheese melts.

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Per Serving (excluding unknown items): 98 Calories; 6g Fat (56.1% calories from fat); 4g Protein; 7g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 851mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Non-Fat Milk; 1 Fat.