

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Broccoli Soup

Ingredients:

1 (10-ounce) package frozen chopped broccoli, thawed

½ cup diced celery

½ cup chopped onion

1 cup low sodium chicken broth

2 cups 1% milk

2 Tablespoons cornstarch

½ teaspoon salt

1/8 teaspoon pepper

1/4 cup grated Swiss cheese

Makes 4 servings - 24% calories from fat

Serving Size 1 cup Servings Per Container 4	Nutrition Facts
Calories 130 Calories from Fat 35 % Daily Value*	
Name	Amount Per Serving
Total Fat 3.5g 5%	Calories 130 Calories from Fat 35
Saturated Fat 2g	% Daily Value*
Trans Fat 0g 3%	Total Fat 3.5g 5%
Cholesterol 10mg 3%	Saturated Fat 2g 10%
Total Carbohydrate 15g 5%	Trans Fat 0g
Total Carbohydrate 15g 5%	Cholesterol 10mg 3%
Dietary Fiber 2g 8% Sugars 8g Protein 9g Vitamin A 20% • Vitamin C 70% Calcium 25% • Iron 4% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 85g 80g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Sodium 250mg 10 %
Sugars 8g Protein 9g Vitamin A 20% • Vitamin C 70% Calcium 25% • Iron 4% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories: 2,000 2,500 Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Total Carbohydrate 15g 5%
Protein 9g Vitamin A 20% • Vitamin C 70% Calcium 25% • Iron 4% "Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	Dietary Fiber 2g 8%
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Calcium 25% • Iron 4% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Protein 9g
Calcium 25% • Iron 4% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Vitamia A 20% - Vitamia C 70%
"Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	***************************************
Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	"Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
2,400mg 2,400mg 2,400mg 2,400mg 2,400mg 375g 25g 30g 25g 30g 2400mg 2,400mg 2,40	Saturated Fat Less than 20g 25g 25g

Instructions:

- 1. In a medium saucepan combine broccoli, celery, onion and broth. Bring to a boiling, reduce heat, cover and cook until vegetables are tender (about 8 minutes.)
- 2. Mix milk, cornstarch, salt, and pepper; add to cooked vegetables. Cook, stirring constantly, until soup is lightly thickened and mixture just begins to boil.
- 3. Remove from heat. Add cheese and stir until melted. Serve hot.

Note:

• Use 1½ cups leftover broccoli (chopped) in place of 10-ounce package.



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