Eat Smart • Move More

Broccoli Potato Soup

Prep Time: 5 minutes Total Time: 20 minutes







Ingredients

- 40 ounces frozen broccoli. chopped
- 4 cups water
- 1 onion, chopped
- 4 low-sodium chicken bouillon cubes

15 ounces nonfat evaporated milk 1 cup potato flakes

1/4 cup reduced fat cheddar cheese, shredded

Nutrition Facts

8 servings per container Serving size

1 serving (338.16g)

Amount per serving Calories

Calcium 272mg

Iron 1ma

120

20%

8%

10%

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol 5mg	2%
Sodium 150mg	7%
Total Carbohydrate 20g	7%
Dietary Fiber 5g	18%
Total Sugars 9g	
Includes g of Added Sugars	3
Protein 10g	
Vitamin D 1mcg	6%

Potassium 572mg The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition

Directions

- · Combine broccoli, water, onion, and bouillon cubes in a stockpot. Bring to a boil and reduce heat. Cover and simmer until vegetables are tender, about 10 minutes.
- Add milk and slowly stir in potato flakes. Cook, stirring constantly, until thickened.
- Serve with sprinkled cheese on top.

Quick Tips

- For a vegetarian option, try with vegetable bouillon instead of chicken bouillon.
- ▶ 1 tablespoon of shredded cheese is enough for one serving.
- Just add whole-wheat bread and a salad for a complete, quick meal!

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This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program -

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(Recipe adapted from SNAP-Ed Connection Recipe Finder, as listed at: https://whatscooking.fns.usda.gov.)