

Cheese And Trees Soup

Makes 4 servings each with 360 calories, 18 g fat and 50 mg cholesterol.

Ingredients

- 1 Tbsp. butter or margarine
- 1 cup chopped onion
- 4 medium potatoes, cut into $\frac{3}{4}$ -inch cubes
- 2½ cups boiling water
- 2 chicken bouillon cubes
- 1 10-oz. pkg. frozen chopped broccoli, thawed and drained
- 1½ cups shredded cheddar cheese
- Salt and pepper to taste

Directions

1. In a large saucepan over medium heat, melt butter.
2. Add onion; sauté 5 minutes.
3. Add potatoes, water and bouillon cubes.
4. Bring to boil; reduce heat, cover and cook until potatoes are just tender, about 15 minutes.
5. Remove 1 cup potato cubes with slotted spoon; set aside.
6. Pour contents of saucepan into blender container. Cover and blend until smooth; return mixture to pan.
7. Mix in potatoes and broccoli.
8. Over medium-low heat, add cheese, stirring until cheese melts and mixture is heated through.
9. Season with salt and pepper.