

## CREAM OF Broccoli Soup

### Ingredients

1/4 cup fine chopped onion (will not use for simple supper)  
1/4 tsp minced garlic  
6 vegetable bouillon cubes  
6 cups milk  
2 packages chopped broccoli  
1 tablespoon oil  
6 cups of water  
1lb Velveeta cheese (cubed)  
Dash of salt  
8 ounces fine egg noodles

### Directions

1. Sautee onion in oil for 3 minutes (in large pot)
2. Add water, bouillon cubes, and garlic
3. Add broccoli and boil 5 minutes
4. Add milk, salt, and cheese
5. Stir constantly until cheese melts
6. Add egg noodles and simmer for 10-15 minutes