

Cheesy Broccoli Potato Soup

Our children frequently ask me to make this soup during the winter. It is one of their favorites. If a soup passes the kid test – then it's a keeper!

- 1 large sweet yellow onion – peeled and diced
- 3-4 stalks celery – chopped fine
- 3 Tablespoons olive oil
- 6 cups water
- 6 chicken bullion cubes
- 6 medium potatoes – peeled and diced
- 1 head broccoli florets or 1 bag frozen broccoli florets
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 pound Velveeta cheese – cubed
- Salt and Pepper to taste
- Shredded Cheddar Cheese for garnish



Sauté onions and celery over medium heat in large stock pot. Add the 6 cups water and heat until water begins to boil. Add bullion cubes, diced potatoes, and broccoli florets. Reduce heat to a low boil and cook for 1-15 minutes or until potatoes are tender. Add the cans of soup and stir until well blended. Reduce heat to low then add the Velveeta cheese cubes. Stir frequently until cheese melts then serve right away. Add salt and pepper to suit your own taste. Garnish with shredded cheddar cheese.