

# **Cheese and Trees Soup**

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**Servings: 4**

**Start to Finish Time: 25 minutes**

**1 tablespoon butter or margarine**

**1 cup onion, chopped**

**1 1/3 pounds (4 medium) potatoes, cut into 3/4-inch cubes**

**2 1/2 cups water**

**2 chicken or vegetable bouillon cubes**

**1 package (10 ounce) frozen chopped broccoli, thawed and drained**

**1 1/2 cups cheddar cheese, shredded**

**salt and pepper (to taste)**

In a two- to three-quart saucepan over medium heat, melt the butter. Add the onion and saute' for 5 minutes.

Add the potatoes, water and bouillon cubes. Bring to a boil. Reduce the heat. Cover and cook until the potatoes are just tender, about 15 minutes.

Remove one cup of the potato cubes with a slotted spoon. Set aside. Pour the contents of the saucepan into the container of an electric blender. Holding the lid down tightly, blend until smooth. Return to the saucepan.

Mix in the reserved potatoes and the broccoli.

Over medium-low heat, gradually add the cheese, stirring until heated through and the cheese is completely melted.

Season with the salt and pepper.

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Per Serving (excluding unknown items): 244 Calories; 17g Fat (62.3% calories from fat); 12g Protein; 11g Carbohydrate; 1g Dietary Fiber; 52mg Cholesterol; 301mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.