

Broccoli Soup With Cheese

Ingredients:

- 500 grams broccoli florets, chopped
- 1 cup fresh milk
- 2 tablespoons butter
- 3 cloves garlic, chopped
- 3 cups chicken broth
- ½ cup grated cheese
- Salt and pepper to taste

Steps:

- Melt butter in a saucepan with medium heat.
- Add garlic and broccoli, saute until fragrant. Approximately 5 minutes.
- Add chicken broth and milk, bring to a boil and turn heat to low, simmer gently until broccoli is tender. Around 12 to 15 minutes.
- Transfer to food processor or blender. Puree until smooth.
- Pour the soup back to the saucepan, reheat and stir in the cheese. Cook and stir until cheese is melted.
- Season with salt and pepper.
- Remove from heat and serve.