GARDEN CHOWDER

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Ingredients:

- 1/2 cup bell pepper
- 1/2 cup onion
- 1 cup broccoli, chopped
- 1 cup potato, diced
- 1 cup cauliflower, chopped
- 1 cup carrots, chopped
- 1 cup celery, chopped (optional) use a little more of everything if you don't add celery
- 1 tsp. salt
- 1/4 tsp. pepper
- 3 cups chicken broth (add a whole box if you use more veggies/about 4 cups
- 3 cups cheese
- Optional 1 Tbsp. parsley

Instructions

- 1. Chop and saute onion and pepper in 1/4 cup butter
- 2. Add remaining ingredients
- 3. Bring to a boil. Simmer 20 minutes.
- 4. Mix 2 cups milk with half cup flour. Add to soup.
- 5. Bring to a boil for 2 minutes and then turn down heat. Stir constantly.
- 6. Add 3 cups cheese or more.
- 7. Can add 1 Tbsp. minced parsley on top