

SLOW COOKER BROCCOLI & POTATO SOUP – 4 Servings

½ lb fresh broccoli, chopped

1 – 12 oz. can evaporated milk

1 – 10 ½ oz can condensed cheddar cheese soup

1 – 10 ½ oz can condensed cream of potato soup

Place chopped broccoli in a sauce pan with 1/8 cup water. Cover and bring to a boil. Steam briefly. Remove from heat while broccoli is still a bit crunchy. Set aside.

Mix evaporated milk and soups together in a slow cooker. Add broccoli with the cooking water to the soup and mix. Cook on high for 1 hour, or on low for 2 hours.

Can be doubled for a 3 ½ - 4 quart crock pot.



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