Garden Chowder

¼ c chopped green pepper

¼ c chopped onion

1 ½ T butter

1 c. potato, cubed

1 c. celery, diced

1 c. cauliflower, chopped

1 c. carrot, diced

1 c. broccoli, chopped

½ c water

1 chicken bouillon cube

½ tsp. salt

¼ tsp. pepper

¼ c. flour

1. c milk
2. c shredded cheddar cheese

Instructions

1. In large saucepan, sauté the green pepper and onion in butter until tender (about 3 minutes) over medium heat
2. Add other vegetables, water, bouillon cube, salt and pepper
3. Bring all ingredients to a boil.
4. Once boiling, reduce heat, cover the saucepan and simmer ingredients for about 15 minutes or until veggies are tender.
5. Separately, combine the flour and milk until smooth.
6. Stir the flour/milk mixture into the veggie pan and bring to a boil.
7. ![C:\Users\sreece\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\EE0Q5Y2R\MP900402826[1].jpg]()Stir for 2 minutes. Just before serving, stir in grated cheese until melted.