

Ann's Veggie Chowder

This can be as fancy or plain as you want to make it, thick or thin as you want, too. Served with fruit and bread or crackers and cheese, it makes a great soup to serve company or just your family.

Recipe by Eva Caldwell | Created on **Nov 15, 2021**

Ingredients

- 1 (12 ounce) bag broccoli florets
- 5 baking potatoes, peeled and diced
- 1 quart chicken broth
- 1 onion, diced
- 1 clove garlic, minced
- 1 (8 ounce) package cream cheese, at room temperature
- ¼ cup milk
- ¼ cup grated Parmesan cheese

Directions

- Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add broccoli, cover, and steam until just tender, 2 to 4 minutes.
- Combine potatoes, chicken broth, onion, and garlic in a pot over medium heat. Simmer until softened, 20 to 30 minutes. Mash about half the potatoes in the broth. Combine cream cheese and milk in a bowl; stir into the broth until incorporated. Reduce heat to low. Add Parmesan cheese gradually, stirring until melted after each addition. Add cooked broccoli.

Nutrition Facts

Serving: **6 servings** | Calories: **323.8 kcal** | Carbohydrates: **38.9 g** | Protein: **10.5 g** | Saturated fat: **9 g** | Cholesterol: **48.1 mg** | Sodium: **835.9 mg** | Fiber: **5.7 g** | Sugar: **4.4 g**

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