Creamy cheesy brocolli soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 stick butter
- 1/2 onion fine chopped
- 1 head brocolli (chopped)
- 1 head califlower (chopped)
- 4 cups of chicken broth
- 1/3 cup of corn starch
- 1/4 tsp black pepper
- 1/4 tsp garlic salt
- 1 cup of milk
- 1 cup of cheese
- salt for taste
- 1 stick of sausage (diced)

Instructions

- Melt butter in a pot, add onion, sausage, cooked till onion soft
- Add chicken broth, brocolli and califlower. let it cooked about 10-15 minutes till brocolli tender.
- In another bowl, whisk milk, corn starch, black pepper and garlic salt, stir well.
- Add in too boiling brocolli mixture,stir until soup thicken.
- Last add cheese and stir well.
- Ready to be serve.

PS: i used leftover mexican cheese dips for chips, it turn taste so good.