



Cream of mushroom and broccoli

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups chicken stock
1/2 can button mushroom-chopped
2 floret broccoli-chopped
1 tbsp minced chicken
1 shallot-chopped
1 garlic -chopped
salt and pepper
2 tbsp flour
1 tbsp butter or margarine
2 slices cheese

Instructions

1. Bring the chicken stock with broccoli, mushroom and chicken meat to boil for 1/2 hour.
2. Heat the butter, saute the onion and garlic till soft, Add flour and stir . Pour in stock with rest of the ingredients.
3. Keep stirring , add cheese and seasoning.
4. Serve warm with bread.