

## Broccoli-Cheese Potato Chowder

Carpediendona.com

Yield: About 12 cups

### Ingredients:

¼ cup butter  
1 cup finely chopped red bell pepper  
½ cup chopped onion  
3 Poblano peppers or 2 jalapeno peppers,  
seeded and finely chopped  
2 garlic cloves, minced  
5 medium sized potatoes, peeled and chopped  
¼ tsp. ground cumin  
½ tsp. salt (can be omitted)  
4 chicken bullion cubes  
4 cups boiling water or 32 oz. chicken broth  
1/3 cup all purpose flour  
2 ½ cups milk  
2 cups shredded cheddar cheese  
Head of broccoli



### Preparation:

1. Melt butter in large pot over medium heat; add peppers, onion and garlic and sauté 4 to 5 minutes or until tender. Add potatoes, cumin and salt. Melt bullion cubes in boiling water (or use premade chicken broth) and gradually add to the pot. Bring potato mixture to a boil; cover, reduce heat to low and simmer 15-20 minutes until potatoes are tender.
2. While potatoes are cooking, chop broccoli into florets. Place florets and small amount of water in microwave safe bowl and microwave on high 4 or 5 minutes until tender. Set aside.
3. Whisk together flour and milk. Stir into potato mixture and cook over medium heat, stirring constantly 5 minutes or until thickened. Reduce heat to low.
4. Add cheese, stirring until melted
5. Stir broccoli into potato mixture.
6. Using a potato masher, mash potatoes and broccoli until most are mashed. Ladle into bowls and top with crispy crumbled bacon if desired.

Adapted from Southern Living Queso-Broccoli Potato Chowder.