



 Did you know that the average American eats 4½ pounds of broccoli each year?

 Broccoli is also a cole crop, like cabbage. I guess that is why Professor Green and I get along so well.

BROCCOLI AND POTATO SOUP

Ingredients:

1 T. Olive oil

1 Small onion, chopped

4 cups Low-sodium vegetable broth

1 cup Potatoes, peeled and diced 4 cups Broccoli, chopped

1 cup Nonfat milk

Salt and pepper to taste

¼ cup Shredded cheddar cheese

Instructions:

ACTIUITIES

Soccer and Reading

- Sauté the chopped onions with olive oil in a large sauce pan until soft.
- 2. Add the potatoes and broth to the pan.
- Bring to a boil.
- 4. Reduce heat. Cover and simmer for about 15 minutes.
- Add the chopped broccoli and continue to cook for 5 minutes or until the vegetables are soft.
- 6. Add the milk to the soup.
- 7. Cook, stirring constantly, until the soup thickens.
- 8. Season with salt and pepper.
- 9. Ladle into serving bowls.
- 10. Sprinkle with cheddar cheese.
- 11. Enjoy with a piece of cruety bread and a salad!

Sources: Texas A&M and Agrilife Extension



Ask your parents if you can grow broccoli in your garden at home.

It is great eaten raw or along with a tasty dip like hummus. A lot of people like it as a side dish when it has been roasted in the oven with a little olive oil and garlic.



ARCH ENEMY

Picky Eater

Q: What is a superhero's favorite part of the joke?

JOKE OF

THE MONTH

A: The "punch" line!