

Cheesy Potato Broccoli

3 lrg heads broccoli (half rough chopped half minced)
6 carrots (peeled and chopped)
5 celery stalks (chopped)
2 leeks (chopped)
9 potatoes (peeled and chopped)
1 quart heavy whipping cream
3 cups milk
1 pound cheese (golden velvet soft cheese)
3 cups shredded cheddar
3 Tbls vegetarian chicken bouillon
1 stick of butter
salt and pepper to taste

- 1) Melt butter, saute carrot, celery and leek in butter until tender.
- 2) Add potatoes and broccoli and just enough water to cover. Bring to a boil then reduce to medium and simmer until potatoes are tender and begin to dissolve, add bouillon.
- 3) Reduce heat to low add milk and cheese. Once cheese is melted add heavy cream. Season with salt and pepper to taste.