



DOCTOR BROCK'S FAUORITE **ACTIUITIES** 

# GROW IT Soccer and Reading AT HOME!

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

### JOKE OF THE MONTH

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

A: The "punch" line!

- Did you know that the average American eats 4½ pounds of broccoll each year?
  - · Broccoli is also a cole crop, like cabbage. I guess that 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 cupe Broccoli, chopped

1 cup Nonfat milk

Salt and pepper to taste

14 cup Shredded cheddar cheese

### Instructions:

- 1. Sauté the chopped onions with olive oil in a large sauce pan until soft.
- 2. Add the potatoes and broth to the pan.
- 3. 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.
- Ladle into serving bowls.
- Sprinkle with cheddar cheese.
- 11. Enjoy with a piece of crusty bread and a salad!

Source : Texas A&M and Agrilife Extension

