



# Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home  
Edition # 23

When it's cold and wet outside, the perfect choice for dinner is soup! Try these easy recipes—some are quick, and some go into a slow cooker, but all four are warm and comforting antidotes for rainy weather!

## Broccoli-Cheddar Soup

½ cup finely chopped onion  
½ cup butter, cubed  
½ cup all-purpose flour  
½ teaspoon salt  
½ teaspoon pepper  
3 cups 2% milk  
1½ cups chicken broth  
2 cups cooked chopped fresh or frozen broccoli  
1 cup shredded cheddar cheese, plus more for topping

In a small saucepan, sauté onion in butter until tender. Stir in the flour, salt, and pepper until blended; gradually add milk and broth. Bring to a boil; cook and stir until thickened, about 2 minutes.

Add broccoli. Cook and stir until heated through. Remove from the heat; stir in cheese until melted. Top with additional cheese if desired. Makes 4 servings.

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## French Lentil and Carrot Soup

5 large carrots, peeled and sliced  
1½ cups dried French green lentils, rinsed  
1 shallot, finely chopped  
2 teaspoons herbes de Provence  
½ teaspoon pepper  
¼ teaspoon kosher salt  
6 cups reduced-sodium chicken broth  
2 cups cubed rotisserie chicken  
¼ cup heavy whipping cream

Combine the first 7 ingredients in a 5-quart or 6-quart slow cooker; cover. Cook on low 6-8 hours or until lentils are tender.

Stir in chicken and cream. Cover and continue cooking until heated through, about 15 minutes. Makes 6 servings.

## **Pasta Fagioli Soup**

½ pound Italian sausage links, casings removed, crumbled  
1 small onion, chopped  
1½ teaspoons canola oil  
1 garlic clove, minced  
2 cups water  
1 can (15½ ounces) great northern beans, rinsed and drained  
1 can (14½ ounces) diced tomatoes, undrained  
1 can (14½ ounces) reduced-sodium chicken broth  
¾ cup uncooked elbow macaroni  
¼ teaspoon pepper  
1 cup fresh spinach leaves, cut as desired  
½ cup shredded Parmesan cheese

In a large saucepan, cook sausage over medium heat until no longer pink; drain, remove from pan and set aside. In the same pan, sauté onion in oil until tender. Add garlic; sauté 1 minute longer.

Add the water, beans, tomatoes, broth, macaroni, and pepper; bring to a boil. Cook, uncovered, until macaroni is tender, 8-10 minutes.

Reduce heat to low; stir in sausage and spinach. Cook until spinach is wilted, 2-3 minutes. Garnish with cheese. Serves 4.

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## **Hearty Manhattan Clam Chowder**

1½ pounds potatoes (about 3 medium), peeled and cut into ¾ -inch cubes  
1 large onion, chopped  
2 medium carrots, shredded (about ¾ cup)  
3 celery ribs, sliced  
5 bacon strips, cooked and crumbled  
1 tablespoon minced parsley  
1 bay leaf  
1½ teaspoons dried thyme  
¼ teaspoon coarsely ground pepper  
1 can (28 ounces) diced tomatoes, undrained  
4 cans (6½ ounces each) chopped clams, undrained

Place all ingredients except clams in a 4-quart or 5-quart slow cooker. Cook, covered, on low until vegetables are tender, 7-9 hours. Add clams and remove bay leaf before serving. Makes 6 servings.

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