

D'AGOSTINO

VEGETABLE CHEDDAR CHOWDER

"Hearty and Flavorful"

- | | |
|------------------------------|---|
| 2 tablespoons butter | 3 cups skim milk |
| 1 cup diced zucchini | 1 cup shredded sharp Cheddar cheese |
| 1/2 cup chopped onion | 1/8 teaspoon salt |
| 1/2 cup diced green pepper | 1/16 teaspoon freshly ground black pepper |
| 1/4 cup thinly sliced carrot | |
| 2 tablespoons flour | |

(over)

D'AGOSTINO SUPERMARKETS, INC. • 1385 BOSTON POST ROAD • LARCHMONT, NY 10538 • (800) 275-4324

 Printed on Recycled Paper

Melt butter in a medium saucepan. Add zucchini, onion, green pepper and carrot; sauté until onion is tender, about 3 minutes. Stir in flour; cook and stir for 1 minute. Gradually stir in milk; cook and stir until mixture boils and thickens. Blend in Cheddar cheese, salt and black pepper; heat and stir just until cheese melts. Serve hot.

Makes 4 servings.

Recipe Source: The National Dairy Board