

**Creamy Broccoli
and Wild Rice Soup**

- 1 package (10 oz.) frozen cut
broccoli in cheese flavored
sauce in pouch**
- 1 package (10 oz.) frozen
long grain white rice and
wild rice**
- 2 tablespoons margarine
or butter**
- 1/2 cup chopped onion**
- 1/2 cup chopped celery**
- 1/2 cup sliced almonds**
- 1/4 pound (3/4 cup) cubed
cooked ham**
- 1/2 teaspoon dried thyme
leaves**
- 1/2 teaspoon dried
marjoram leaves**
- 1/4 teaspoon salt**
- 1/8 teaspoon pepper**
- 3 cups half and half or
whole milk**

Paprika

Cook broccoli and rice according to package directions; set aside. Meanwhile, melt margarine in large saucepan over medium-high heat. Add onion, celery and almonds; cook and stir until vegetables are tender and almonds are lightly browned. Stir in broccoli in cheese sauce, rice, ham, thyme, marjoram, salt and pepper; mix well. Stir in half and half. Cook until thoroughly heated. DO NOT BOIL. Ladle soup into bowls; sprinkle with paprika. Makes six (1-cup) servings.

The **BAKE-OFF®** cookbook is available at supermarkets and newsstands, or send \$3.50 (includes postage) in check or money order to: Pillsbury Publications, Dept. 8077, 1001 N. 4th St., LeSueur, Minn. 56058.