

AALFRED AND AALBERT

Sometimes things go better as a pair. Can you match the two items to make a complete pair?
Using the words in the word bank, write in the word that pairs with the item.

Shoe and _____

Milk and _____

Broccoli and _____

Flowers and _____

Stars and _____

Peanut Butter and _____

Cheese

Cookies

Jelly

Moon

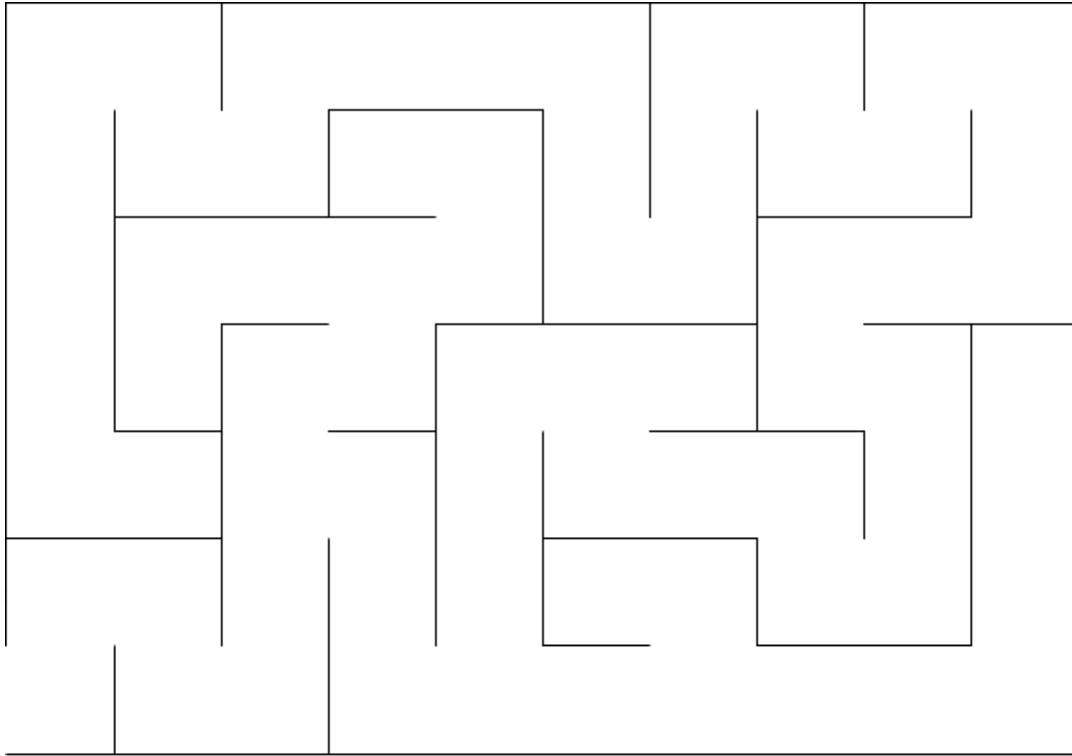
Sock

Vase

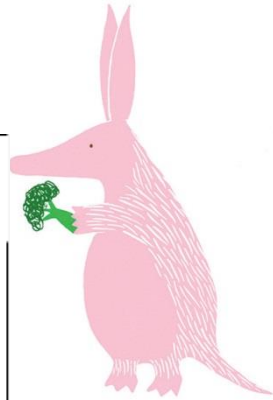


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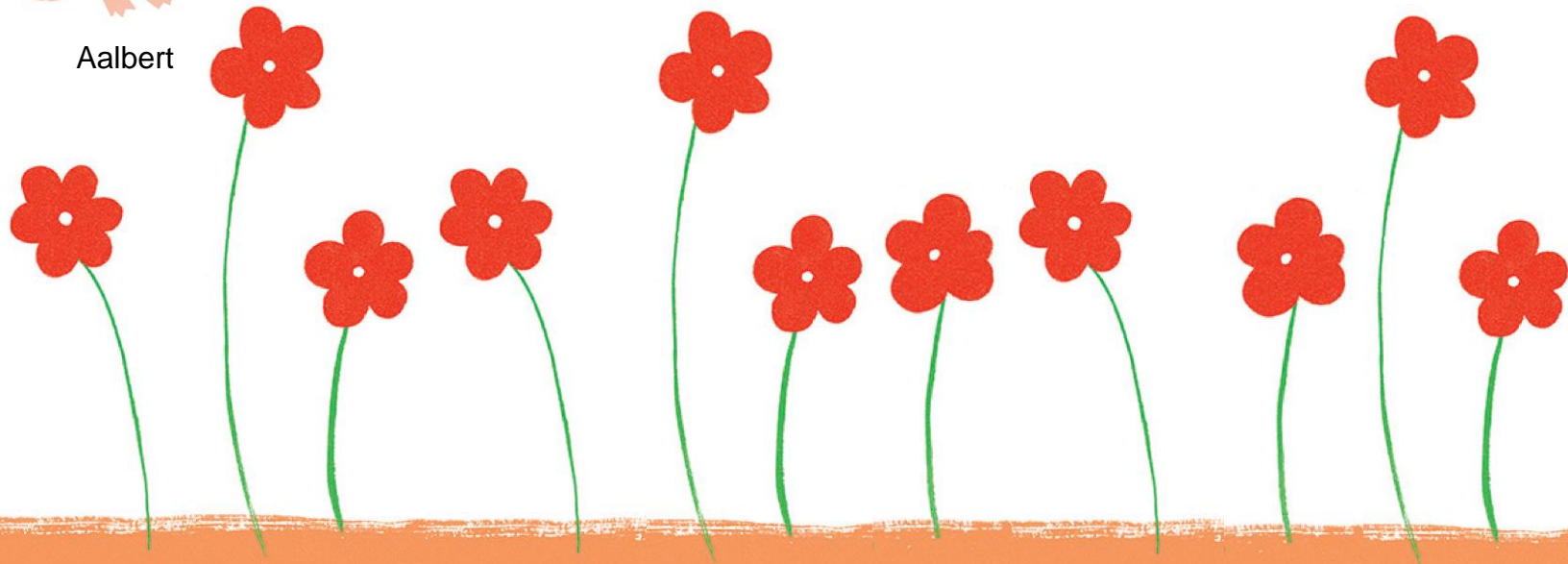
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Broccoli Cheese Soup

Prepare with an adult

Ingredients

- 4 cups broccoli, cut into small florets
- 4 cloves garlic, minced
- 3 1/2 cups broth (chicken or vegetable)
- 1 cup heavy cream
- 3 cups cheddar cheese (store-bought pre-shredded)

Instructions

1. In a large pot over medium heat, have an adult sauté garlic with a little olive oil for one minute, until fragrant.
2. Add the chicken broth, heavy cream, and chopped broccoli. Increase heat to bring to a boil, then reduce heat and simmer for 10-20 minutes, until broccoli is tender.
3. Turn the heat down to a very low simmer. Add the shredded cheddar cheese gradually, stirring constantly, and continue to stir until melted. (Add 1/2 cup of cheese, simmer and stir until it melts fully, then repeat 1/2 cup at a time until all the cheese is used up.) Make sure to keep it at a very low simmer and avoid high heat, to prevent clumping. Once all the cheese melts, remove from heat immediately.
4. Let cool slightly for about 15 minutes before serving. Enjoy!

Notes

- Try adding vegetables (like diced onion, carrot, bell pepper, or cauliflower) or meat (shredded chicken or bacon).
- You can also puree the soup to the consistency of your liking.
- If you decide to use a block of cheddar cheese to shred yourself instead of a pre-shredded bag, mix a little cornstarch into the shredded cheese before adding it to the soup to avoid clumping.

Recipe modified from: www.wholesomeyum.com/recipes/broccoli-cheese-soup-low-carb-gluten-free

