

DRCTOR
BROCK
Broccoll

broccoll

brock started of winter's day in a tiny meteor a hole in the the

Dr. Brock started out as a small seed planted on a cold winter's day in Healthyville. Not long after planting, a tiny meteorite from Comet Cruciferous created a hole in the garden and Dr. Brock's seed fell into the hole. Broccoli is from the cruciferous

family of vegetables and the

combination was strong. Even though
the ground was cold and hard
that day Dr. Brock bloomed into a
powerful superhero. Dr. Brock found
that her blooming green canopy
was a powerful shield composed of
vitamins like Bo. The vitamin helps
produce neurotransmitters which help
nerve cells communicate and brains
develop. Before spring came she grew an
even broader head that she came to call
the green shield.

BROCCOLI AND

POTATO SOUP

Ingredients:

of broccoll each year?

1T. Olive oil

FURFACTS

1 Small onion, chopped

4 cups Low-sodium vegetable broth

Did you know that the average American eats 4½ pounds

· Broccoll is also a cole crop, like cabbage. I guess that

why Professor Green and I get along so well.

1 cup Potatoes, peeled and diced

4 cupe Broccoli, chopped

1 cup Nonfat milk

Salt and pepper to taste

14 cup Shredded cheddar cheese

FAUDRITE
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DOCTOR BROCK'S

 Sauté the chopped onione 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
 minutes or until the vegetables are soft.

6. Add the milk to the soup.

7. Cook, stirring constantly, until the soup thickens.

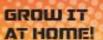
8. Season with salt and pepper.

9. Ladle into serving bowls.

10. Sprinkle with cheddar cheese.

11. Enjoy with a piece of cruety bread and a salad!

Sources: Texas A&M and Agrilife Extension



Ask your parents if you can grow broccoli in your garden at home.

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

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

JOKE OF

THE MONTH

A: The "punch" line!

