

20 Minute Broccoli Cheese Soup

#cooking/recipe

#cooking/30 Minutes or Less#

#2019/January#

Broccoli Cheese Soup

Ingredients

- 1 tablespoon butter
- 1 small onion, diced
- 1 cup diced carrots
- 3 cups fresh broccoli
- 2 cups chicken broth
- 1/2 teaspoon each thyme and garlic powder
- salt & pepper to taste
- 2 tablespoons flour
- 1 1/2 cups light cream
- 1 cup sharp cheddar cheese
- 1/3 cup fresh parmesan cheese

Process

In a large saucepan, cook butter, onion and carrots over medium heat until onion softens (about 3 minutes). Add chicken broth, broccoli and seasonings. Simmer until broccoli is softened, about 8 minutes.

Remove 1 cup of vegetables, coarsely chop and set aside. Using an immersion blender, blend remaining vegetables and broth.

Place flour in a small bowl. Add in cream a little at a time stirring until smooth. Bring blended vegetable mixture to a boil and whisk in cream mixture. Continue whisking until thick and bubbly, about 3-4 minutes.

Remove from heat, stir in cheeses & reserved chopped vegetables and serve immediately.