



PANERA'S BROCCOLI CHEDDAR SOUP

★★★★★ 4.51 from 2485 votes

Creamy broccoli cheddar soup is comfort food at its best and this Panera's Broccoli Cheddar Soup is an easy dinner that hits the spot.

□ prep time: **10 MINS** □ cook time: **25 MINS** □ total time: **35 MINS**

□ servings: **6 SERVINGS**

INGREDIENTS

- 1/4 cup melted butter
- 1/2 medium chopped onion
- 1/4 cup flour
- 2 cups half-and-half cream
- 2 cups low-sodium chicken stock or broth
- 1/2 lb broccoli, (about 3 cups), chopped into bite size pieces
- 1 cup carrot, julienned (can buy matchstick carrots in produce section)
- 1/4 teaspoon nutmeg, (optional but brings out the flavor)
- 8 ounces grated sharp cheddar cheese, (2 cups)
- salt and pepper

INSTRUCTIONS

1. Melt the 1/4 cup butter and sautee the onions in it until soft. Sprinkle the flour over the mixture. Cook and stir over medium heat for 1-2 minutes.
2. Whisk in the half & half and chicken stock.
3. Add the broccoli and carrots. Cook over low heat for 20-25 minutes or until the broccoli and carrots are tender.
4. Add salt and pepper. You can leave the soup chunky or blend about 1 cup of the soup and stir it in for a smoother soup (that's what I do). Return to low heat and add the cheese. If your heat is too high your soup can get grainy. Stir in the nutmeg if desired.
5. Serve with crusty bread.