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BROCCOLI CHEDDAR SOUP WITH TORTELLONI

plus Toasted Garlicky Panko

WHAT WE SEND (2 servings | 4 servings) **CALORIES 920** **PREP IN 10 MIN** **READY IN 35 MIN**

* Keep refrigerated



Onion
(1 | 1)



Broccoli*
(1 | 2)



Panko Bread crumbs
(1 | 1)
Contains: Wheat



Garlic Powder
(1 | 2)



Veggie Stock Concentrate
(1 | 2)



Tortelloni*
(1 | 2)
Contains: Eggs, Milk, Wheat



Cream Cheese*
(2 | 4)
Contains: Milk



Shredded Cheddar*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Flour
(2 TBSP | 4 TBSP)
Contains: Wheat

Milk
(1 Cup | 2 Cups)
Contains: Milk

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

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1.



Wash and dry produce. Halve, peel, and finely dice **half the onion** (use whole onion for 4 servings). Cut **broccoli** into bite-size pieces.

2.



Heat **1 TBSP butter** (2 TBSP for 4 servings) in a large pot over medium-high heat until melted. Stir in **half the panko**, **¼ tsp garlic powder**, and a **pinch of salt** (all the panko and ½ tsp garlic powder for 4). Cook, stirring, until panko is golden brown and toasted, 3–4 minutes. Turn off heat; transfer to a small bowl and set aside. Wipe out pot.

3.



Melt **2 TBSP butter** (4 TBSP for 4 servings) in same pot over medium-high heat. Add **diced onion**, **1 tsp salt** (2 tsp for 4), and a **pinch of pepper**. Cook, stirring, until softened and lightly browned, 4–5 minutes. Stir in **remaining garlic powder**; cook until fragrant, 30 seconds.

4.



Add **2 TBSP flour** (4 TBSP for 4 servings) to same pot; stir until lightly browned, 1–2 minutes. Gradually stir in **1 cup milk** (2 cups for 4) until fully incorporated. Add **stock concentrate** and **2½ cups water** (4 cups for 4). Season generously with **salt** and **pepper**. Bring to a simmer and cook, stirring occasionally, until thickened, 6–10 minutes.

5.



Once **soup** has thickened, stir in **broccoli**. Cook, stirring occasionally, 2 minutes. Add **tortelloni** and cover pot, then reduce heat to medium low. Cook, stirring occasionally, until broccoli is very tender and tortelloni are cooked through, 3–4 minutes more. Reduce heat to low, then stir in **cream cheese** and **cheddar** until melted. (If soup gets too thick, just add a splash of water.)

6.



Season **soup** generously with **salt** and **pepper**. Divide between bowls. Top with **garlicky panko**.