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## BROCCOLI CHEDDAR BISQUE

with Garlic Bread

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yellow Onion**  
(1 | 2)



**Garlic**  
(3 Cloves | 6 Cloves)



**Broccoli Florets\***  
(1 | 2)



**Reduced-Fat Milk**  
(1 | 2)  
*Contains: Milk*



**Veggie Stock Concentrates**  
(2 | 4)



**Demi-Baguette\***  
(1 | 2)  
*Contains: Soy, Wheat*



**Cream Cheese\***  
(1 | 2)  
*Contains: Milk*



**Shredded Cheddar\***  
(1 | 2)  
*Contains: Milk*



**Sour Cream\***  
(1 | 2)  
*Contains: Milk*



**Hot Sauce**  
(1 | 2)

#### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Olive Oil**  
(2 TBSP | 4 TBSP)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Flour**  
(2 TBSP | 4 TBSP)  
*Contains: Wheat*

#### CUSTOMPLATE



This dish is eligible for CustomPlate!  
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to your heart's content.  
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## CHEF'S TIP

The key to the dreamiest bisque EVER? Salt and pepper! (We're serious!) Keep a tasting spoon (aka a regular old spoon) handy so you can sample your broth at each stage, seasoning as you go to make sure it's totally customized to your personal preference.

## HAVE A CUSTOMPLATE?

Hey, EP friend! Did you add **bacon** to this recipe? Good on ya! After preheating the oven, in step 1, arrange bacon in a single layer on a baking sheet. Roast until crispy, 15–20 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop; stir half into **soup** along with **cheese** in step 5. Garnish bisque with remaining bacon in step 6.

1.



Preheat oven to 425 degrees (if you have a **toaster oven**, feel free to skip the preheating). **Wash and dry produce.** Halve, peel, and dice **onion**. Peel and finely chop **garlic**. Cut **broccoli florets** into a mix of ½-inch and ¼-inch pieces (this'll add major texture variety, making this bisque a party in your mouth!).

3.



Add **2 TBSP flour** (4 TBSP for 4 servings) to pot; stir until lightly browned, 1–2 minutes. Gradually stir in **milk** until fully incorporated. Add **stock concentrates** and **2 cups water** (3 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**. Cover pot and cook, uncovering to stir occasionally, until smaller broccoli pieces are very tender, 4–6 minutes. Reduce heat to low, then stir in **cream cheese** and **cheddar**. Season generously with **salt** and **pepper**. If soup has gotten too thick, stir in a splash more **water** (or **cream**, for an ultra-rich experience). (Feeling extra-cheffy? Blend half the soup, then stir back into the pot for a smoother texture!)

*Bacon is fully cooked when internal temperature reaches 145 degrees.*

2.



Melt **2 TBSP butter** (4 TBSP for 4 servings) in a large pot over medium–high heat. Add **onion** and **¾ of the garlic**; season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 4–5 minutes.

4.



Meanwhile, place **remaining garlic** and **2 TBSP olive oil** (4 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until sizzling and fragrant, 30 seconds. Halve **baguette** lengthwise; brush cut sides with **garlic oil** and season with **salt** and **pepper**. Place cut sides up on a baking sheet and toast in oven (or use your toaster oven instead) until golden brown, 3–5 minutes.

6.



Divide **bisque** between bowls. Top with **sour cream** and **hot sauce** to taste. Halve **garlic bread** on a diagonal and serve on the side for dunking.

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