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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*

PREP IN **10 MIN** READY IN **35 MIN**

### WHAT YOU'LL NEED

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

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

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

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

**Hot Sauce**  
(Optional)

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

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 1/2-inch and 1/4-inch pieces. (This'll add major texture variety, making this bisque a party in your mouth!)

2.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in a large pot over medium-high heat. Add **onion** and **3/4 of the garlic**; season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 4–5 minutes.

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 **1 1/2 cups water** (**2 1/2 cups for 4**). Season generously with **salt** and **pepper**. Bring to a simmer and cook, stirring occasionally, until thickened, 6–10 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. Toast in oven (or use your toaster oven instead) until golden brown, 3–5 minutes.

5.



Once **bisque** 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** until melted. Season generously with **salt** and **pepper**. If bisque has gotten too thick, stir in a **splash more water** (or **cream, for an ultra-rich experience**). (Feeling extra-cheffy? Blend half the bisque, then stir back into the pot for a smoother texture!)

6.



Divide **broccoli cheddar bisque** between bowls. Dollop with **sour cream**. If you like things spicy, drizzle with **hot sauce** from your pantry to taste. Halve **garlic bread** on a diagonal and serve on the side for dunking.