

CREAMY VEGETABLE SOUP

Creamy Vegetable Soup made easy in 30 minutes or less! Simple, flavorful & comforting vegetable soup recipe perfect for cold nights. Time saving tips too!

Servings: 6 servings Author: Butter With A Side of Bread



5 from 5 votes

Ingredients

- 5 cups chopped/ diced fresh or frozen vegetables- broccoli carrots, peas, celery, green beans, corn, etc
- 3 TBSP butter
- 1/2 cup diced onion
- 1/4 cup flour
- 1 tsp sage
- 1/2 tsp herb-blend all-purpose seasoning
- 1 tsp salt
- 1/2 tsp pepper
- 4 1/2 cups broth
- ~~1 1/2 cups milk or a 12 oz can of evaporated milk~~ *2 c. half-and-half*
- 1/2 cup Parmesan cheese
- 1/4 cup instant mashed potato flakes optional

Instructions

1. Melt butter in a large saucepan. Add onion, seasonings, and flour. Whisk in 1 cup of broth. Heat until bubbling, then add vegetables and ~~another 2 cups of broth~~ *rest of*. Cover and cook on medium heat for about 10-15 minutes, until vegetables are soft.
2. Add in ~~remaining broth, milk and potato flakes, if desired~~ *half-and-half*. Stir until well combined.
3. ~~Cover and simmer for 15-20 minutes.~~

Add 1 tsp. salt (or to taste).

Add corn & peas at this time.

** Other seasoning combination:
1 tsp. dried basil
1/4 tsp. garlic powder*