

Cheddar Broccoli Soup from Scratch

Ingredients

- 1/2 Stick Unsalted Butter
- 1/2 Medium Yellow Onion, Diced
- 1 Cup Shredded Carrots
- 1/2 Cup Diced Celery
- 4 Cups Frozen or Fresh Broccoli Florets
- 2 Cup Chicken Broth, Stock or Bone Broth
- 1/4 Cup Flour
- 1 1/2 Teaspoon Salt
- 1/2 Teaspoon Black Pepper
- 2 Cups Half and Half
- 2 Cups Shredded Sharp Cheddar Cheese

Instructions

In your favorite soup pot or Dutch oven. melt the butter and sauté the onion, carrots, and celery until softened. Meanwhile, steam the broccoli florets until they're tender.

Once the butter-sautéed veggies are soft, stir in the salt, pepper, and flour. Then, add the broccoli and chicken broth, stirring well. Bring the mixture to a boil, then reduce the heat to a simmer.

Finally, add the half-and-half and cheddar cheese. Remove the pot from the heat and stir until the cheese is melted. Serve this delightful soup in your favorite soup bowls. Bon appetite! 😊