

Broccoli Cheese Soup

written by The Recipe Exchange | June 4, 2015

Ingredients

4 cups chicken broth
1 cup water
1 cup half and half cream
1/2 cup all-purpose flour
1/2 tsp. dried minced onion
1/4 tsp. black pepper
4 cups broccoli florets
1/2 to 1 cup grated cheddar cheese

Directions

In a large saucepan, whisk together chicken broth, water, half and half, flour, onion, and pepper. Bring to a boil over medium-high heat, stirring often, then reduce heat to low.
Add broccoli and simmer for 15-20 minutes, until broccoli is tender, but not soft.
Stir in cheese and heat until melted completely. Remove from heat at once.