

# Cheesy Broccoli Soup

written by The Recipe Exchange | June 11, 2015

## **Ingredients**

$\frac{1}{4}$  c. all-purpose flour  
2 tbsp. butter  
2 c. chicken stock  
2 c. half & half or heavy cream  
2 large heads of broccoli, sectioned into bite size pieces  
1 carrot, cut into  $\frac{1}{4}$ " slices  
2 stalks of celery, cut into  $\frac{1}{4}$ " slices  
 $\frac{1}{2}$  of a large yellow onion, diced  
8 oz (or more) cheddar cheese, finely grated and at room temperature  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. freshly ground black pepper

## **Directions**

In a large stock pot, over medium-low heat add butter. Once butter has melted add carrots and cook for 3-4 minutes until slightly tender. Add celery and onions, cook until translucent. Sprinkle salt, pepper, and flour over vegetable mixture and stir until mixture becomes clumpy. Allow mixture to cook for one minute while stirring frequently.

Add chicken broth and turn heat up to high, whisk until mixture is smooth. Add the half & half or heavy cream, then bring mixture to a boil. Allow to simmer for 10 minutes, then add the broccoli pieces. Simmer until the broccoli becomes tender and are cooked all of the way through.

Remove pot from heat and allow soup to cool for 5 minutes before adding the cheese. To prevent the cheese from curdling, slowly add the cheese a few tablespoons at a time, whisking constantly. Do not add more until the cheese you just added has melted completely! Once all of the cheese has been added, serve immediately!