

Cream of Broccoli Soup

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Ingredients

4 cups chicken broth
3 cups coarsely chopped fresh broccoli florets
1/2 cup chopped onion
1 whole bay leaf
1/2 tsp. salt
1/4 tsp. black pepper
1/4 cup all-purpose flour
1/2 cup heavy whipping cream
1/3 cup diced cooked ham

Directions

Combine chicken broth, broccoli, onion, bay leaf, salt, and pepper in a 2-quart saucepan; bring to a boil over medium-high heat. Reduce heat to medium-low and simmer for 30 minutes, stirring occasionally. Remove bay leaf from pan. Puree half of the soup with the flour and cream in a blender; return puree to the saucepan along with the ham. Simmer soup over medium heat, stirring constantly, until thick, about 15 minutes.