



COOKS ON MAIN

for the everyday chef

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Easy Cheesy Broccoli Soup

Serves 4

This soup assembles quickly and produces a savory, satisfying result. The melted sharp cheddar cheese and half-'n-half add richness, and the fresh broccoli and garnish of green onions add veggie freshness. We like pureeing half of the soup for an extra-creamy experience.

Ingredients:

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 tablespoons flour
- 4 cups chicken broth
- 5 cups broccoli (about two small heads), cut into extra small florets, stems diced
- 1 cup half-'n-half
- Pinch of nutmeg
- 2 teaspoons salt or to taste
- 1/2 teaspoon black pepper or to taste
- 4 oz grated sharp white cheddar cheese
(plus, extra for garnishing)
- 3 green onions, sliced for garnish

Directions:

1. In a large Dutch oven or soup pot, sauté the onion in the butter and olive oil until translucent. Add the garlic and sauté for another 2 minutes. Sprinkle with flour, stir until the aromatics are coated and sauté for another 2 minutes.
2. Add the chicken broth and bring to a boil.
3. Add the broccoli florets and boil until tender, about 15-20 minutes.
4. For a fully creamy texture, blend the soup in batches with a blender or use an immersion hand blender. For a half-creamy texture, blend 1/2 of the soup in a blender, and return to the soup pot.
5. Season the soup with the nutmeg, salt and pepper. Add the half-'n-half, and grated cheddar cheese. Stir until the cheese melts.
6. Garnish with additional shredded cheese and sliced green onions. Serve piping hot!