

# KITCHENART

THE STORE FOR COOKS

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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!