Broccoli Cheddar Soup

A creamy, cheesy bowl with tender broccoli and freshly grated cheddar.



SERVES
6

PREP
15 min

COOK / ASSEMBLY
25 min

Ingredients

- 3 tbsp butter
- 1 small onion, finely diced
- 2 garlic cloves, minced
- 3 tbsp all-purpose flour
- 3 cups low-sodium vegetable broth
- 2 cups whole milk
- 4 cups small broccoli florets
- 1 medium carrot, grated
- 2 cups freshly grated sharp cheddar
- 1/2 tsp Dijon mustard
- Salt and black pepper, to taste

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How to Make It

1. Melt butter over medium heat. Soften onion 5 minutes, add garlic, then stir in flour and cook 1 minute.

2. Gradually whisk in broth and milk. Add broccoli and carrot. Bring just to a simmer and cook gently 15-18 minutes, stirring, until tender.

3. Mash a few florets for texture. Remove from heat; stir in cheddar a handful at a time and add mustard.

4. Season to taste. Add a splash of warm broth if the soup is too thick.

Jane's Note

Freshly grated cheddar melts more smoothly. Keep the heat gentle after adding it.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.