

Creamy Broccoli Cheddar Soup

This hearty broccoli cheddar soup is loaded with mouthwatering flavors, yet uses everyday ingredients and is ready in just 30 minutes!

Prep Time	Cook Time	Total Time
5 mins	25 mins	30 mins



Course: Entree, Main Course Servings: 4 - 6 servings

Calories: 600kcal Author: The Chunky Chef



4.89 from 159 votes

Ingredients

- 1 Tbsp butter
- 1 medium yellow onion, finely chopped
- 1/4 cup salted butter
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 2 cups half and half
- 12 oz fresh broccoli (I use a 12 oz bag of florets) , roughly chopped
- 2 carrots, peeled and chopped
- 1/2 tsp kosher salt
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- 1/4 tsp dry mustard (can substitute with about 1/2 tsp regular mustard)
- 1/4 tsp black pepper
- 2 cups cheddar cheese

Instructions

1. Add 1 Tbsp butter to dutch oven and heat over MED heat. Add chopped onion and saute until onions are soft and translucent, about 2-3 minutes. Add 1/4 cup butter to dutch oven, still over MED heat. When melted, add flour and whisk together. Cook mixture about 1 minute, whisking often.
2. Slowly pour in about a cup of chicken broth, whisking as you pour. Continue with remaining chicken broth and half and half, pouring slowly and whisking as your pour.
3. Let broth/half and half mixture cook for a minute or two, whisking often, making sure no flour lumps remain.
4. Add broccoli and carrots and stir to combine. Add paprika, garlic powder, dry mustard, salt and pepper, stir. Reduce heat to LOW/MED LOW and simmer about 10-15 minutes or until thickened and broccoli/carrots are fork tender. If soup gets too thick for your liking, add a splash of chicken broth or half and half to loosen it up.
5. Blend soup until desired texture is reached, using either immersion blender or by transferring soup to traditional blender.

6. Add grated cheddar cheese a handful at a time, stirring to melt the cheese into the soup after each handful. Taste soup and season with additional salt and pepper if needed.
7. Serve hot with additional black pepper and shredded cheese on top if desired.

Notes

SLOW COOKER INSTRUCTIONS:

1. Omit butter from the recipe, add onions, broccoli, carrots, salt, paprika, garlic powder, mustard powder, and black pepper to the slow cooker.
2. Whisk flour and chicken broth together until no lumps remain, then add to slow cooker and stir to combine all ingredients.
3. Cover and cook on LOW for 6-8 hours, or HIGH for 3-4 hours.
4. About 30 minutes before serving, add half and half and cheese, stirring well.
5. Cover and continue cooking until cheese is melted.
6. Blend to desired texture and serve.

INSTANT POT INSTRUCTIONS:

1. Press Saute and cook butter and onion until onions are soft.
2. Add additional butter and flour, then whisk. Cook about 1 minute.
3. Add broccoli, carrots, salt, paprika, garlic powder, mustard powder, and black pepper to pot. Pour in chicken broth.
4. Secure lid and move valve to the sealing position. Set on Manual/Pressure cook on high for 8 minutes.
5. Let the pressure release naturally, then stir in half and half and cheese until cheese is melted.
6. Blend to desired texture and serve.

Nutrition

Calories: 600kcal | Carbohydrates: 23g | Protein: 22g | Fat: 47g | Saturated Fat: 29g | Cholesterol: 142mg | Sodium: 1298mg | Potassium: 713mg | Fiber: 3g | Sugar: 4g | Vitamin A: 7135IU | Vitamin C: 89mg | Calcium: 601mg | Iron: 1.8mg