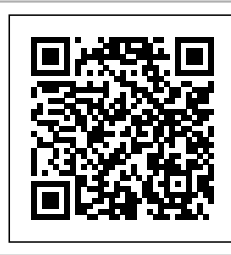


Broccoli Cheddar Soup



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 45 minutes

Ingredients

For the soup:

- 4 Tbsp of Unsalted Butter
- 6 cups of Broccoli Florets
- 1 Small Onion, diced
- 2 Cloves of Garlic, minced
- 4 Tbsp Flour
- 4 cups of Chicken Stock
- 1 cup of Heavy Cream
- 2 cups of Freshly Shredded Cheddar (8 oz block)
- 2 oz of Cream Cheese Softened at room temp
- Salt and Pepper, to taste

For the Croutons:

- 4 cups of Cubed Challa Bread
- Couple Tbsp of Olive Oil
- 1 tsp of Granulated Garlic
- 1 tsp All Purpose Seasoning
- Pinch of Salt
- About 1/4 cup of Freshly Grated Parm

1) In a small soup pot, add the butter, allow to melt, add the broccoli, onion and garlic and saute for about 10 minutes, then stir in the flour until well incorporated, add the stock, cream, bring to a simmer and cook until the broccoli literally falls apart and the soup has thickened. Meanwhile, make croutons.

2) In a large bowl, toss all the ingredients for croutons together in a large bowl, place in a single layer on a parchment paper lined baking sheet and pop in a 350 degree oven for 10 to 15 minutes until golden brown and crispy, allow to cool while the soup finishes cooking.

3) Stir in the cream cheese, cheddar and salt and pepper, and stir until fully melted, serve with the croutons and enjoy!

