

Velvety Broccoli Cheddar Soup with Extra Creaminess

Creamy Broccoli Cheddar Soup ??



TIME
40 min

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INGREDIENTS

- 4 cups broccoli florets
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 4 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 2 cups chicken or vegetable broth
- 2 cups whole milk
- 2 cups shredded sharp cheddar cheese
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon ground nutmeg
- 1/2 cup heavy cream (optional, for extra creaminess)
- Freshly chopped parsley, for garnish

DIRECTIONS

- SautØ the Base:** Melt butter in a large pot over medium heat. Add onions and garlic; sautØ for about 5 minutes until translucent and fragrant.
- Thicken:** Sprinkle in the flour and stir constantly for 2 minutes to cook off the raw taste.
- Add Liquids:** Slowly whisk in the broth and milk. Continue whisking until smooth and thickened, about 5 minutes.
- Simmer with Broccoli:** Add broccoli florets and simmer uncovered for 15 minutes, until tender.
- Blend:** Use an immersion blender to puree until smooth (or transfer carefully in batches to a blender). If you like a chunkier texture, blend only half the soup.
- Add Cheese & Cream:** Stir in the shredded cheddar cheese until fully melted. Add salt, pepper, nutmeg, and optional heavy cream. Simmer 5 minutes more.
- Serve:** Ladle into bowls, garnish with chopped parsley, and serve hot.

TIPS FOR SUCCESS

Shred your own cheddar for the best melt and flavor-pre-shredded cheese can clump.

Don't overcook the broccoli to maintain that fresh green color and vibrant flavor.

Use a Dutch oven or heavy-bottomed pot to prevent scorching as it thickens.

Stir in a splash of broth or milk to adjust consistency.

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Original recipe: <https://chefmaniac.com/velvety-broccoli-cheddar-soup-with-extra-creaminess/>