

## Easy Slow Cooker Broccoli Cheese Soup for Cozy Weeknights

Nothing says comfort like a warm bowl of cheesy broccoli soup-especially when it's been



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 4 cups fresh broccoli florets
- 1 large onion, diced
- 2 cloves garlic, minced
- 3 cups vegetable or chicken broth
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup half-and-half or whole milk
- 1/4 cup all-purpose flour
- 2 tbsp butter
- Salt and black pepper, to taste
- 1/2 tsp dried thyme (optional)
- 1/2 tsp dried basil (optional)
- 1/4 cup grated Parmesan cheese (optional)

### DIRECTIONS

1. ? 1. Prep the Vegetables: Place the broccoli florets, diced onion, and minced garlic into the Crock Pot.
2. ? 2. Add the Broth: Pour in vegetable or chicken broth, making sure the vegetables are covered.
3. ? 3. Cook Until Tender: Cover and cook:
4. Low: 4-5 hours
5. High: 2-3 hours
6. Broccoli should be tender and break apart easily with a spoon.
7. ? 4. Blend the Soup: Use an immersion blender to puree the soup directly in the pot for a smooth texture.No immersion blender? Transfer the soup in batches to a regular blender (be careful-it's hot).
8. ? 5. Add the Cheese: Stir in the shredded cheddar and mozzarella until melted and fully incorporated.
9. ? 6. Thicken with Cream: In a bowl, whisk together:
10. Half-and-half (or milk)
11. Flour until smooth
12. Pour into the soup and stir. Let cook for an additional 30 minutes on low to thicken.
13. ? 7. Season and Finish: Add salt, black pepper, and optional dried herbs to taste.Stir in Parmesan cheese for an extra boost of umami flavor.

### SWAPS & NOTES

Use frozen broccoli if needed-just add it frozen directly to the pot.

Swap in cream cheese for half the cheddar for a tangier taste.

Add cooked bacon bits or diced ham for extra heartiness.

Make it vegetarian by using vegetable broth and skipping meat-based toppings.

### TIPS FOR SUCCESS

For extra creaminess, use half-and-half instead of milk.

Stir occasionally after adding cheese to prevent sticking.

For chunkier texture, blend only half the soup.

Taste and season at the end-cheese and broth can vary in saltiness.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-slow-cooker-broccoli-cheese-soup-for-cozy-weeknights/>