

Broccoli Cheddar Soup - Creamy, Cheesy, and Ultra Comforting

Broccoli Cheddar Soup - A Bowl of Comfort and Creamy Flavor



TIME
5 min

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INGREDIENTS

- 1 large head of broccoli, chopped into florets
- 1 small onion, diced
- 2 cloves garlic, minced
- 4 cups chicken broth (or vegetable broth for a vegetarian version)
- 2 cups shredded cheddar cheese
- 1 cup heavy cream
- 2 tbsp butter
- Salt and pepper, to taste

DIRECTIONS

- SautØ Aromatics:** In a large pot, melt the butter over medium heat. Add diced onion and garlic. SautØ until translucent and fragrant, about 5 minutes.
- Add Broccoli and Broth:** Toss in the chopped broccoli and pour in the broth. Bring to a boil, then reduce to a simmer. Cook for 10-12 minutes until broccoli is tender.
- Blend Smooth:** Use an immersion blender to puree the soup until smooth. (Or transfer carefully to a blender in batches.)
- Stir in Cream and Cheese:** Return the soup to the pot (if needed) and stir in heavy cream and shredded cheddar. Stir until melted and smooth.
- Season and Serve:** Add salt and pepper to taste. Serve hot with crusty bread or crackers and extra cheese on top.

TIPS FOR SUCCESS

Use Fresh Cheddar : Shredded fresh cheese melts better than bagged.

Don't Overcook the Broccoli : Keep it bright green for better flavor.

For Chunky Soup : Blend only part of the soup and leave some florets whole.

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Original recipe: <https://chefmaniac.com/broccoli-cheddar-soup-creamy-cheesy-and-ultra-comforting/>