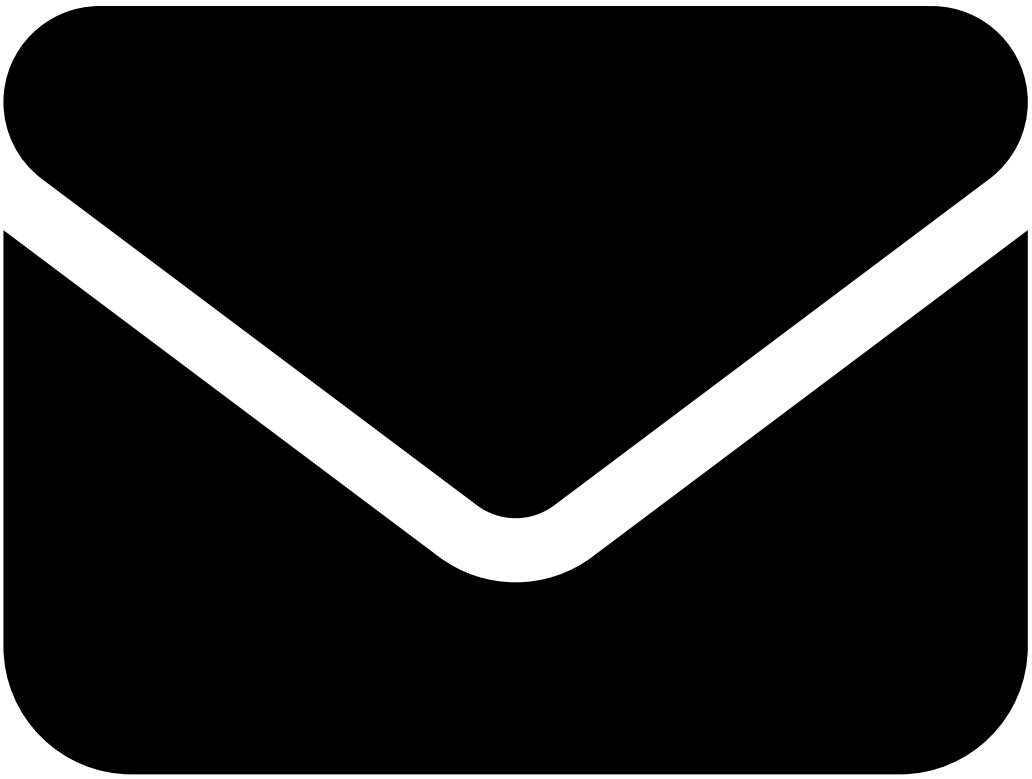
Creamy Broccoli Cheddar Soup

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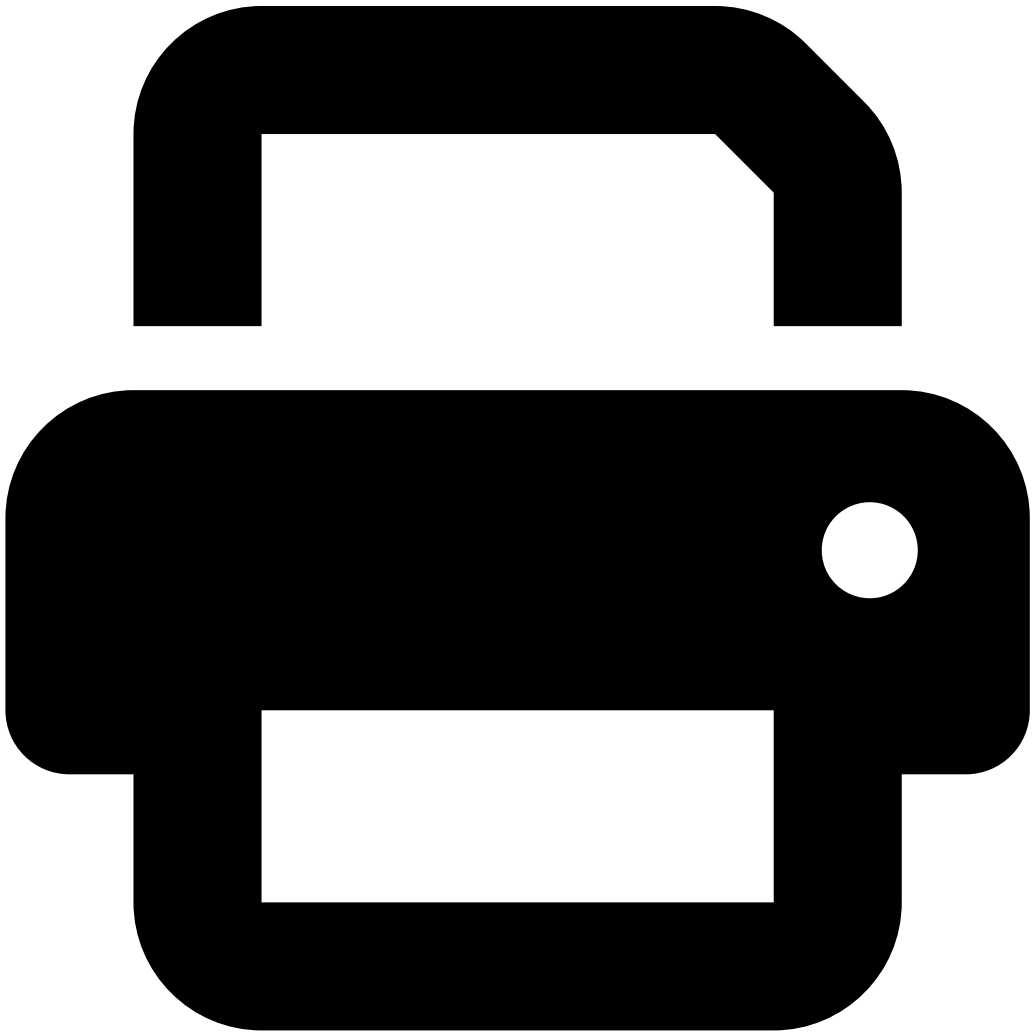
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In our diners – we had two of them over the years – soup was always a big part of the menu. No matter the season, our customers loved starting their meal with something warm and homemade. We made fresh soup every morning, and this **creamy broccoli cheddar soup** was one of the favorites. The smell of onions, garlic, and melted cheddar filled the kitchen, and before lunchtime, we'd already have regulars asking, *"Is the broccoli soup ready yet?"* It's the kind of cozy, comforting bowl that takes me right back to those busy diner days.

Things to know about Creamy Broccoli Cheddar Soup

This creamy broccoli cheddar soup is not only comforting but also incredibly easy to make – it's ready in just **30 minutes**! You can make it ahead of time and simply reheat it for a quick lunch or dinner. It's also **freezer-friendly**, so you can store leftovers for later without losing any of that cheesy, creamy

goodness.

For some tasty variations:

- **Add protein:** Stir in cooked chicken or crispy bacon for a heartier meal.
- **Make it spicy:** Sprinkle in extra red pepper flakes or a dash of cayenne for a little kick.
- **Veggie twist:** Swap some of the broccoli with cauliflower or carrots for a slightly different flavor and color.
- **Cheese upgrade:** Try mixing in Gruyère or smoked cheddar for a richer, deeper flavor.

This soup is versatile, quick, and perfect for busy weeknights or cozy weekends.

If you love this **creamy broccoli cheddar soup**, be sure to check out some of our other cozy favorites on the blog: try our **creamy potato leek soup** or **Italian sausage gnocchi soup** for more quick and comforting meals. Don’t forget to **browse all our soup recipes** for even more easy weeknight ideas! Just type in SOUP in the search bar. ENJOY!!!

Creamy Broccoli Cheddar Soup



This Creamy Broccoli Cheddar Soup is a cozy, comforting classic made with tender broccoli, a rich cheese-filled broth, and the perfect balance of savory flavors. Smooth, creamy, and satisfying, this homemade soup is a family favorite for chilly days and makes a delicious lunch or easy dinner served with crusty bread. It’s a restaurant-style soup you can easily recreate at home.

- 3 tbsp butter (or olive oil)
- 1 cup grated onion
- 2 cloves garlic, minced
- 1 cup shredded carrots
- 4 cups chopped broccoli florets
- 2 tbsp all-purpose flour
- 3 cups chicken or vegetable stock
- 1 cup heavy cream
- 2 cups shredded sharp cheddar cheese
- 1 tsp red pepper flakes (optional, for a little heat)
- Salt and freshly ground black pepper, to taste

1. **Sauté aromatics**

   In a large pot, or Dutch oven melt the butter over medium heat. Add the grated onion and garlic, and cook for 2–3 minutes until fragrant and soft.

2. **Add vegetables**

   Stir in the shredded carrots and chopped broccoli. Sauté for 3–4 minutes, just until the broccoli begins to soften.

3. **Make a light roux**

   Sprinkle in the flour and stir to coat the vegetables evenly. Cook for about 1 minute to remove the raw flour taste.

4. **Add stock**

   Gradually whisk in the chicken or vegetable stock, stirring constantly until smooth. Bring to a gentle simmer and cook for 10–12 minutes, or until the broccoli is tender.

5. **Add cream and cheese**

   Lower the heat and stir in the heavy cream, followed by the shredded sharp cheddar. Stir until melted and creamy. Season with salt, pepper, and red pepper flakes.

6. **Serve**

   Ladle into bowls and serve hot with extra cheddar on top and crusty bread on the side.

Soup
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