

Foodnity Recipes

Broccoli Potato Cheese Soup

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups broccoli florets, chopped
- [ ] 2 large russet potatoes, peeled and diced
- [ ] 1 medium onion, finely diced
- [ ] 3 cloves garlic, minced
- [ ] 4 cups vegetable broth
- [ ] 3 tbsp unsalted butter
- [ ] 1/2 tsp salt (or to taste)
- [ ] 1/4 tsp black pepper

For the Creamy Finish

- [ ] 2 cups sharp cheddar cheese, freshly grated
- [ ] 1/2 cup heavy cream or half-and-half
- [ ] Fresh chives for garnish

Instructions

1. Melt the butter in a large pot over medium heat. Add the diced onion and sauté for about 5 minutes until soft and translucent. Stir in the minced garlic and cook for another minute until it smells wonderful.
2. Add the diced potatoes to the pot and stir to coat them in the butter. Pour in the vegetable broth and bring the mixture to a gentle boil. Reduce heat to low, cover, and simmer for about 15 minutes or until potatoes are tender.
3. Stir in the broccoli florets and simmer for another 8-10 minutes. You want the broccoli to be cooked through but still hold its bright green color.
4. For a creamier texture, use a potato masher or an immersion blender to lightly blend a portion of the soup. Don't over-blend; keep some chunks for a rustic feel.
5. Stir in the heavy cream and salt and pepper. Lower the heat to the lowest setting and gradually fold in the grated cheddar cheese, stirring until smooth and melted.
6. Ladle the soup into warm bowls and garnish with a sprinkle of fresh chives and an extra pinch of cheese if you're feeling indulgent.

Nutrition per serving

310 kcal Calories	**14 g** Protein	**22 g** Carbs	**18 g** Fat

Tips & notes

- For a richer taste, you can sauté the broccoli in a separate pan with a little butter before adding it to the soup.
- If you prefer a completely smooth soup, blend the potatoes and broth thoroughly before adding the broccoli and cheese.
- Always use freshly grated cheese; the pre-shredded kind contains potato starch that can make your soup grainy.