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Warm up with this creamy and comforting Broccoli Cheddar Soup. Perfect for chilly days, it's packed with fresh veggies and delicious cheese!

Ingredients:

- 4 tablespoons butter
- ½ medium onion, chopped
- 2-3 cloves garlic, minced
- 4 tablespoons all-purpose flour
- 2 cups low sodium chicken or vegetable stock
- 1 tsp kosher salt
- ½ tsp black pepper
- ¼ tsp paprika or ground nutmeg (optional)
- 3 cups broccoli florets, or 1 large head, cut into small pieces
- 1 large carrot, grated, julienned or finely chopped
- 2 cups half & half, or milk or light or heavy cream
- 8 oz block grated cheddar cheese, or 2 cups (mild, medium, or sharp)

Directions:

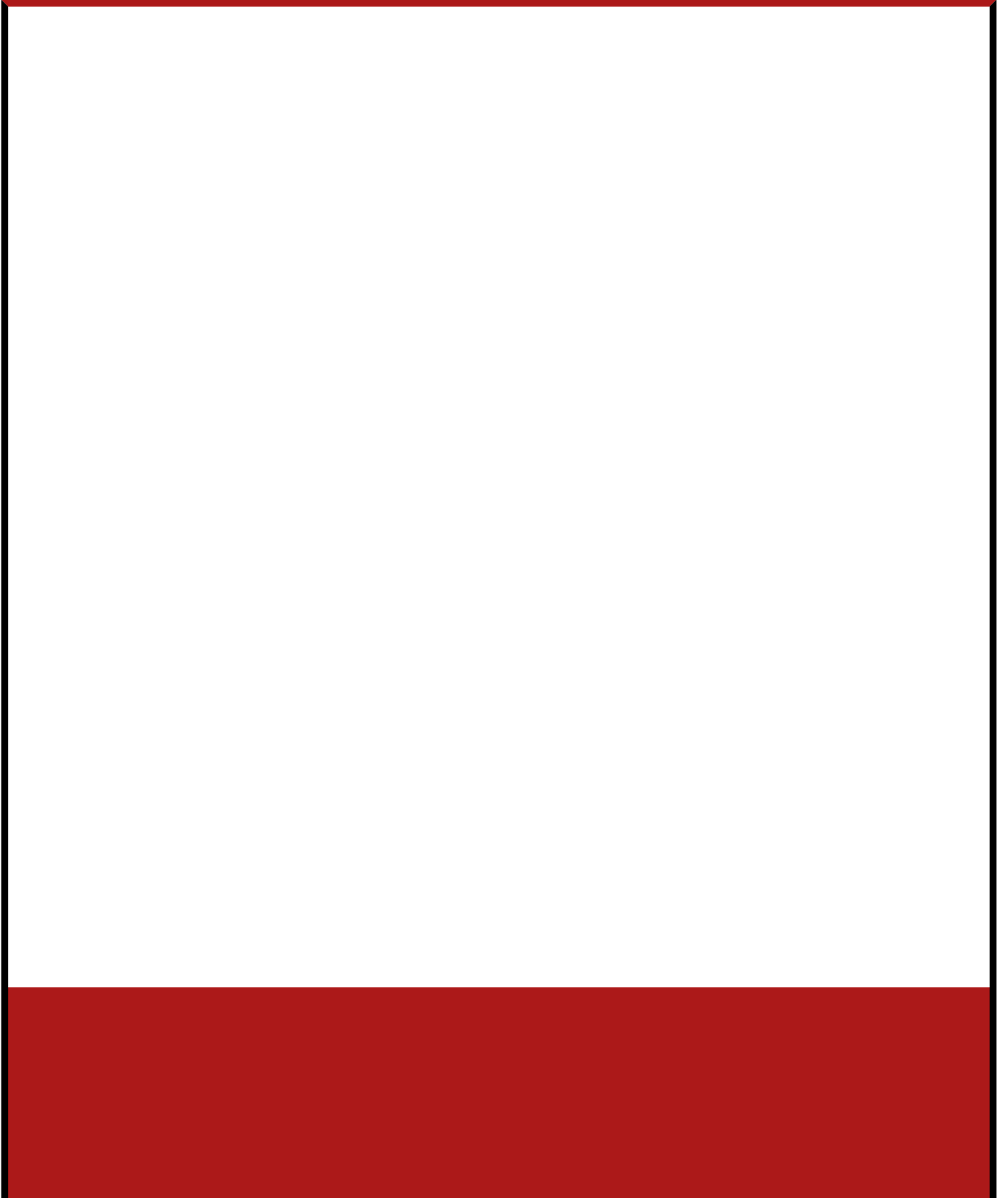
1. Melt butter in a large pot over medium-high heat. Add onion and cook until softened and light gold. Add garlic and sauté for another minute.
2. Add flour and whisk for 1-2 minutes until it turns golden. Pour in the stock, broccoli, carrots, and seasoning. Bring to a boil, then reduce heat and simmer for 15 minutes or until veggies are cooked.

3. Stir in half & half and cheddar cheese, simmer for another minute. Adjust seasoning if needed. Serve with toasted bread or in a bread bowl.

This Broccoli Cheddar Soup is a delightful blend of nutritious veggies and cheesy goodness. It's a perfect copycat of Panera's version but with more flavor and texture. Ideal for a cozy meal, it's rich, thick, and creamy, loaded with the comforting flavors of broccoli and cheddar. Enjoy this homemade, easy-to-make soup that's sure to be a family favorite!

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30 Minute Broccoli Cheddar Soup

Author: Elowen Thorn

PRINT RECIPE

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soup that's sure to be a family favorite!

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