



Crockpot Potato Broccoli Cheddar Soup

## **Introduction**

Crockpot Potato Broccoli Cheddar Soup is a delicious and easy-to-make comfort food that is

perfect for chilly days or when you need a warm and hearty meal. This creamy soup combines tender potatoes, fresh broccoli, and rich cheddar cheese, making it a satisfying dish for the whole family. With the convenience of a slow cooker, you can set it and forget it while the ingredients meld together for a flavorful experience.

## Detailed Ingredients with measures

Potatoes: 4 medium-sized, diced  
Broccoli: 2 cups, chopped  
Onion: 1 medium, chopped  
Carrots: 2 medium, sliced  
Garlic: 3 cloves, minced  
Vegetable broth: 4 cups  
Cream cheese: 8 oz, cubed  
Cheddar cheese: 2 cups, shredded  
Salt: 1 teaspoon  
Pepper: 1/2 teaspoon  
Dried thyme: 1 teaspoon  
Heavy cream: 1 cup (optional for added creaminess)

## Prep Time

Preparation time for this soup is approximately 15 minutes. This includes washing, peeling, and chopping the vegetables.

## Cook Time, Total Time, Yield

Cooking time is around 6 hours on low or 3 hours on high in the crockpot. The total time from prep to serving is about 6 hours and 15 minutes if you cook on low, and 3 hours and 15 minutes if you choose high. This recipe yields approximately 6 servings, making it an ideal meal for families or leftovers for the week ahead.





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## **Detailed Directions and Instructions**

**Step 1: Prepare the Vegetables**

Chop the potatoes into bite-sized pieces and cut the broccoli into florets. Set both aside.

**Step 2: Combine Ingredients in Crockpot**

In the crockpot, add the chopped potatoes, broccoli, onion, garlic, vegetable broth, salt, and pepper. Stir to mix the ingredients well.

**Step 3: Cook the Soup**

Cover the crockpot and cook everything on low for 6-7 hours or on high for 3-4 hours, until the potatoes and broccoli are tender.

**Step 4: Blend the Soup**

Once cooked, use an immersion blender to puree the soup until it reaches your desired consistency. Alternatively, you can transfer the soup to a blender in batches.

**Step 5: Add Cheese and Cream**

Stir in the cheddar cheese and heavy cream, mixing until the cheese is melted and well incorporated. Adjust seasoning with additional salt and pepper if needed.

**Step 6: Serve the Soup**

Ladle the soup into bowls and top with more cheese, broccoli, or croutons if desired. Serve hot.

## Notes

**Storage**

Store any leftovers in an airtight container in the refrigerator for up to 4 days.

**Freezing**

This soup can be frozen for up to 3 months. Reheat it slowly on the stove or in the microwave, adding a splash of cream or broth to adjust the consistency.

**Vegetarian Option**

For a vegetarian version, ensure that you use vegetable broth instead of chicken broth.

**Cheese Variations**

Feel free to experiment with different types of cheese for added flavor, such as gouda or mozzarella.





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## **Cook techniques**



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