



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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