



Crock Pot Broccoli Cheddar Soup



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Introduction

Crock Pot Broccoli Cheddar Soup is a comforting and delicious dish that captures the essence of creamy goodness and nutritious vegetables. This recipe is perfect for chilly evenings or a hearty lunch, providing a delightful blend of flavors while being incredibly easy to prepare. With the help of your slow cooker, you can come home to a warm bowl of homemade soup that is both satisfying and wholesome.

Detailed Ingredients with measures

Broccoli florets - 4 cups
Cheddar cheese, shredded - 2 cups
Cream cheese - 8 ounces
Vegetable broth - 4 cups
Onion, diced - 1 medium
Garlic, minced - 2 cloves
Carrots, diced - 1 cup
Salt - to taste
Black pepper - to taste
Ground mustard - 1 teaspoon
Thickener (optional) - cornstarch or flour as needed

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time - 4 hours on low or 2 hours on high

Total Time - 4 hours 15 minutes on low or 2 hours 15 minutes on high

Yield - 6 servings



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Detailed Directions and Instructions

Step 1: Prepare the Vegetables

Chop the broccoli into bite-sized pieces and dice the onions. Ensure the carrots are also diced into small pieces for even cooking.

Step 2: Place Ingredients in Crock Pot

Add the chopped broccoli, diced onions, diced carrots, garlic powder, salt, and pepper into the crock pot.

Step 3: Add the Broth

Pour the vegetable or chicken broth over the vegetables in the crock pot. Make sure all the vegetables are covered by the broth.

Step 4: Cook on Low

Cover the crock pot and cook on low for 4 hours. This allows the vegetables to become tender and develop flavors.

See also [Gluten-Free Chocolate Pecan Tart](#)

Step 5: Blend the Soup

After 4 hours of cooking, use an immersion blender to blend the soup until it reaches your desired consistency. If you prefer a chunkier texture, blend less.

Step 6: Add Cheese and Cream

Stir in shredded cheddar cheese and heavy cream into the blended soup. Allow the cheese to melt thoroughly, stirring occasionally.

Step 7: Final Seasoning

Taste the soup and adjust the seasoning if necessary, adding more salt, pepper, or additional cheese if desired.

Step 8: Serve

Ladle the broccoli cheddar soup into bowls and serve warm. Garnish with extra cheese or croutons if desired.

Notes

Note 1: Cheese Choices

While sharp cheddar is recommended, you can experiment with a blend of cheeses for a different flavor profile.

Note 2: Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat on the stove or in the microwave.

Note 3: Freezing

This soup can be frozen; however, the texture may change upon reheating. For best results, freeze before adding the cheese and cream.

Note 4: Vegetarian Option

For a vegetarian version, use vegetable broth instead of chicken broth to maintain flavor.



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Cook techniques

Using a Crock Pot

Utilize a slow cooker, or crock pot, to allow the ingredients to blend and develop flavors over time, creating a rich and creamy soup.

Chopping Vegetables

Chop broccoli and onions into uniform pieces for even cooking and consistency in texture throughout the soup.

Mixing Ingredients

Combine the broccoli, cheddar cheese, and other ingredients thoroughly to ensure every bite is flavorful.

See also [Chicken Bacon Ranch Sliders](#)

Cooking Time Adjustments

Adjust the cooking time based on your crock pot's heat settings; low usually takes longer than high, so plan accordingly for your desired soup thickness.

FAQ

Can I use frozen broccoli instead of fresh?

Yes, frozen broccoli can be used if fresh is not available, but it may alter the texture slightly.

What can I substitute for cheddar cheese?

You can substitute cheddar cheese with other varieties like Gruyère or a dairy-free cheese for a different flavor profile or dietary needs.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to three days. Reheat gently before consuming.

Can I add other vegetables?

Absolutely! Feel free to add vegetables like carrots or cauliflower for added nutrition and flavor.

Is this recipe gluten-free?

Yes, this soup can be made gluten-free by ensuring that any added broth or extras do not contain gluten.



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Conclusion

The Crock Pot Broccoli Cheddar Soup is a comforting and flavorful dish, perfect for those chilly days. With its creamy texture and delicious blend of cheeses, it's sure to be a hit with family and friends. This soup not only warms you up but also provides a healthy dose of vegetables. Moreover, the easy preparation in a slow cooker makes it a convenient meal option, allowing for extra time to focus on other activities.

More recipes suggestions and combination

Cheesy Potato Soup

Combine potatoes with cheddar and broccoli for a heartier version of the soup, perfect for a filling meal.

Creamy Cauliflower Soup

Substitute broccoli with cauliflower to create a rich and creamy variation that still offers a great flavor.

See also [Million Dollar Pie](#)

Broccoli and Cheddar Stuffed Chicken

Use the broccoli cheddar soup as a filling for chicken breasts, adding a crispy topping for extra texture.

Vegetarian Broccoli Quinoa Casserole

Mix cooked quinoa with broccoli and cheese, bake until bubbly for a nutritious and satisfying meal.

Broccoli Cheddar Grilled Cheese

Use the soup as a dipping sauce for grilled cheese sandwiches made with your favorite bread and extra cheddar.



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