



Cheesy Broccoli Dumpling Soup

A Cozy Soup for a Rainy Day

This soup is my hug in a bowl. I first made it on a stormy afternoon. The wind was howling outside my kitchen window. I wanted something warm and happy to eat.

This cheesy broccoli soup was the perfect answer. It fills your belly and your heart. Doesn't that sound nice for a chilly day? What is your favorite meal to eat when it rains?

The Little Secret in the Pot

Let me tell you about the dumplings. They are like soft, fluffy clouds. They cook right on top of the bubbling soup. The steam makes them perfectly tender.

One time, my grandson saw them and yelled, Magic bread! I still laugh at that. It matters because cooking should feel a little magical. It turns simple ingredients into joy.

Making Your Soup Shine

Start with the butter and onions. Cook them until they smell sweet. This is the most important step. It builds the flavor for the whole pot.

When you add the flour, stir until it's light brown. This makes your soup thick and silky. Fun fact: This butter and flour mix is called a roux. It's the secret to creamy soups!

The Best Part: The Dumplings

Do not be scared of making dumplings. They are very easy. Just stir the ingredients until they come together. Then drop spoonfuls onto the soup.

Put the lid on and do not peek for 20 minutes. This is the hard part! The steam needs to stay in to cook them. Have you ever made dumplings before? What was it like?

Why This Soup Matters

This soup is more than just food. It is about taking care of people. Sharing a warm bowl says I love you without any words.

It also teaches us patience. Good things take time. The slow simmer makes the flavors become best friends. That matters in cooking and in life.

Time to Share the Warmth

When your soup is done, ladle it into big bowls. The cheese will be gooey. The dumplings will be fluffy. Doesn't that smell amazing?

Grab a spoon and dig in. I hope it makes you as happy as it makes me. Tell me, who would you love to share a bowl of this soup with?



Cheesy Broccoli Dumpling Soup

Ingredients:

Ingredient	Amount	Notes
unsalted butter	¼ cup (½ stick / 57 g)	
yellow onion, diced	1 medium (about 1 cup)	
garlic, minced	1 tablespoon	
all-purpose flour	¼ cup (31 g)	for soup
chicken broth	3 cups (720 g)	
whole milk	2 cups (490 g)	room temperature
broccoli, chopped	1 head (about 3 ¼ cups florets)	
carrots, shredded	1 cup (about 2 carrots)	washed
kosher salt	1 teaspoon	
ground pepper	¼ teaspoon	
nutmeg	⅛ teaspoon	
sharp cheddar cheese, shredded	4 cups (452 g)	
all-purpose flour	1 cup (125 g)	for dumplings
baking powder	1 ½ teaspoons	
kosher salt	½ teaspoon	
parsley, chopped	1 tablespoon	
sour cream	½ cup (115 g)	
whole milk	¼ cup (61 g)	
large egg	1	room temperature
parsley, chopped	for garnish	



Cheesy Broccoli Dumpling Soup

My Cozy Cheesy Broccoli Dumpling Soup

Hello, my dear. Come sit with me for a bit. I want to tell you about my Cheesy Broccoli Dumpling Soup. This soup feels like a warm hug on a chilly day. My grandson calls it “cloud soup” because of the fluffy dumplings. I still laugh at that.

See also [Healthy Strawberry Banana Muffins](#)

Making it is simple, I promise. We start with the soup base. Step 1: Melt the butter in your big pot. Add the diced onion. Let it cook until it's soft and smells sweet. Doesn't that smell amazing? It reminds me of my own grandma's kitchen.

Step 2: Sprinkle in the flour and stir. It will look a bit pasty. This is what makes the soup nice and thick. (A hard-learned tip: stir constantly so it doesn't burn!). Slowly pour in the broth and milk. Keep stirring until it's smooth.

Step 3: Now for the good stuff! Add the broccoli, carrots, and all that cheese. The nutmeg is my little secret. It makes the cheese taste even richer. Let it all simmer together. The colors are so cheerful, aren't they?

Time for the dumplings! Step 4: Mix the dumpling ingredients in a bowl. Just stir until it comes together. Don't overmix it. Drop big spoonfuls right on top of the bubbling soup. They look like little islands. Cover the pot and let them steam. What's your favorite cozy soup ingredient? Share below!

Step 5: After about 20 minutes, take a peek. The dumplings should be

cooked through. Serve it hot with a sprinkle of parsley. Be careful, the bowl will be warm. It's pure comfort in every single spoonful.

Cook Time: 35-40 minutes

Total Time: About 50 minutes

Yield: 6 servings

Category: Dinner, Soup

Three Fun Twists to Try

I love this recipe just as it is. But sometimes, it's fun to change things up. You can make it your own. Here are a few ideas I've tried over the years.

Bacon Lover's Dream: Crumble some cooked bacon on top. It adds a lovely, salty crunch. My husband always asks for this one.

See also [Hearty Minestrone Soup Recipe for Cold Days](#)

Spicy Kick: Add a pinch of red pepper flakes to the soup. It gives you a little warm tingle with each bite. Perfect for a really cold night.

Veggie-Packed: Toss in a handful of frozen corn or peas with the broccoli. It makes the soup even brighter and fuller. A great way to use what you have.

Which one would you try first? Comment below!

Serving Your Masterpiece

This soup is a whole meal in a bowl. But a little something on the side is always nice. I think a simple green salad is perfect. A crusty piece of bread for dipping is wonderful, too. You must get every last bit of that

cheesy broth.

What to drink with it? For a cozy night, I love a cold glass of apple cider. It's sweet and tangy. For the grown-ups, a pale ale pairs beautifully. The bubbles cut right through the rich cheese.

However you serve it, it will be delicious. The most important ingredient is always the love you put in. Which would you choose tonight?



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Storing Your Cozy Soup

Let's talk about keeping your soup for later. First, let the soup cool down completely. Then, pop it in a sealed container in the fridge. It will be happy there for about three days. You can also freeze it for a month. I use old yogurt tubs for this.

I once put hot soup straight in the fridge. The lid popped right off! What a mess. Now I always let it cool. This matters because it keeps your food safe. It also saves you from wasting a single bite.

To reheat, use the stove on low. Stir it gently so the dumplings stay soft. Add a splash of milk if it looks too thick. This soup is perfect for batch cooking. Make a big pot on a Sunday for easy lunches. **Have you ever tried storing it this way? Share below!**

Simple Soup Fixes

Sometimes, our cooking needs a little help. Your soup might be too thin. Just let it simmer a bit longer with the lid off. The steam will leave, and your soup will thicken up nicely.

I remember when my dumplings fell apart. The soup was too bubbly and rough. Now I keep the soup at a gentle simmer. This matters because gentle heat makes fluffy dumplings. It builds your confidence when you know the fix.

Is your cheese clumping? Shred your own cheese from a block. The bagged kind has powder that can make it stringy. *Fun fact: A little nutmeg makes cheese taste even cheesier!* It is a tiny secret I love. **Which of these problems have you run into before?**

See also [Easy Cabbage Roll Soup Recipe](#)

Your Soup Questions Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free flour mix instead of regular flour.

Q: Can I make it ahead of time? A: You can make the soup base a day early. Just add the dumplings when you reheat it.

Q: What if I don't have sour cream? A: Plain Greek yogurt works just as well for the dumplings.

Q: Can I double this recipe? A: Of course! Use a very large pot so everything fits.

Q: Any optional add-ins? A: A dash of hot sauce or some cooked chicken are lovely. **Which tip will you try first?**

Until Next Time

I hope this soup warms your kitchen and your heart. It is a hug in a bowl. My favorite part is sharing these recipes with you.

I would love to see your creation. Show me your cozy soup pot. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen's Kitchen. I can't wait to see what you make.

Happy cooking! —Elowen Thorn.

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Cheesy Broccoli Dumpling Soup

Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Courses: [Lunch](#) [Main](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **45 minutes**



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Rest time:



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Total time: **1 hour 5 minutes**



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Servings: **6 servings**

Calories:**473 kcal**

Best Season: **Summer**

Description

Broccoli Cheese Soup With Dumplings

Ingredients

- ☐ ¼ cup (½ stick / 57 g) unsalted butter
- ☐ 1 medium yellow onion, diced (about 1 cup)
- ☐ 1 tablespoon garlic, minced
- ☐ ¼ cup (31 g) all-purpose flour
- ☐ 3 cups (720 g) chicken broth
- ☐ 2 cups (490 g) whole milk, room temperature
- ☐ 1 head broccoli, chopped (about 3 ¼ cups florets)
- ☐ 1 cup carrots, washed, shredded (about 2 carrots)
- ☐ 1 teaspoon kosher salt
- ☐ ¼ teaspoon ground pepper
- ☐ ⅛ teaspoon nutmeg
- ☐ 4 cups (452 g) sharp cheddar cheese, shredded

Dumplings

- ☐ 1 cup (125 g) all-purpose flour
- ☐ 1 ½ teaspoons baking powder
- ☐ ½ teaspoon kosher salt
- ☐ 1 tablespoon parsley, chopped
- ☐ ½ cup (115 g) sour cream
- ☐ ¼ cup (61 g) whole milk
- ☐ 1 large egg, room temperature
- ☐ parsley, chopped for garnish

Instructions

1. In a Dutch oven (or a large pot with a lid) over medium heat, melt the butter.
2. Add onions and cook until softened (about 5-8 minutes). Add garlic and cook for an additional minute.

3. Sprinkle the flour over the mixture and stir together until lightly browned (about 5 minutes).
4. Slowly pour in the chicken broth and milk, stirring constantly, until no flour lumps remain.
5. Add the broccoli, carrots, salt, pepper, nutmeg, and cheese. Bring the mixture to a simmer. Cook uncovered, stirring occasionally, until the cheese has melted. Reduce heat to medium-low.
6. In a medium mixing bowl, whisk together flour, baking powder, salt, and parsley. Add the sour cream, milk, and eggs. Stir to combine.
7. Drop large spoonfuls of the dumpling mixture on top of the soup.
8. Cover and cook over medium-low heat for 20 minutes. Uncover and cook for an additional 3-5 minutes, or until the dumplings are done.
9. Serve hot, garnished with parsley.

Notes

For a richer soup, you can use half-and-half instead of milk. Ensure the cheese is freshly shredded from a block for the best melting consistency.

Keywords: Cheesy, Broccoli, Dumpling, Soup, Comfort Food