



# Crock Pot Broccoli Cheddar Soup



Crock Pot Broccoli Cheddar Soup

## Introduction

Crock Pot Broccoli Cheddar Soup is a comforting, creamy dish perfect for chilly days. With simple ingredients and an easy cooking process, this soup can be a delicious addition to your meal rotation. The rich flavors of cheese and broccoli meld together beautifully in a slow cooker, making it an ideal option for busy families or anyone looking to enjoy a hearty meal without spending hours in the kitchen.

## Detailed Ingredients with Measures

Broccoli Florets – 4 cups  
Carrots – 1 cup, diced  
Onion – 1 medium, chopped  
Garlic – 2 cloves, minced  
Vegetable or Chicken Broth – 4 cups  
Heavy Cream – 1 cup  
Cheddar Cheese – 2 cups, shredded  
Salt – to taste  
Black Pepper – to taste  
Cornstarch – 2 tablespoons (optional, for thickening)  
Water – for dissolving cornstarch (if using)

## Prep Time

15 minutes



## **Cook Time, Total Time, Yield**

Cook Time: 4 hours on high or 8 hours on low

Total Time: 4 hours 15 minutes to 8 hours 15 minutes

Yield: Serves 6-8 people



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## Detailed Directions and Instructions

### Step 1: Prepare the Broccoli

Chop the broccoli into small pieces and set aside.

### Step 2: Combine Ingredients in the Crock Pot

In the crock pot, combine the chopped broccoli, onion, garlic, vegetable broth, salt, and pepper. Stir to mix the ingredients thoroughly.

### Step 3: Add the Cheese

Stir in the shredded cheddar cheese, ensuring it is evenly distributed throughout the mixture.

### Step 4: Set the Crock Pot

Cover the crock pot with the lid and set it to cook on low for 4-6 hours or on high for 2-3 hours.

### Step 5: Blend the Soup (Optional)

Once the soup has cooked, if you prefer a smoother texture, use an immersion blender to blend the soup directly in the crock pot for a few seconds.

See also [Delicious Vegan Pumpkin Pie Recipe](#)

### Step 6: Adjust the Consistency

If the soup is too thick, add additional broth or water until the desired consistency is reached. Stir well.

**Step 7: Serve the Soup**

Ladle the soup into bowls and serve warm. Top with extra shredded cheddar cheese if desired.

## Notes

**Note 1: Broccoli Freshness**

Ensure that the broccoli is fresh for the best flavor and texture.

**Note 2: Cheese Variations**

You can experiment with different types of cheese, such as Gruyère or Monterey Jack, according to your preference.

**Note 3: Vegan Option**

For a vegan option, use plant-based cheese and vegetable broth.

**Note 4: Storage**

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

**Note 5: Freezing**

This soup can be frozen for up to 3 months. Thaw in the refrigerator before reheating.





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## Cook techniques

### Slow Cooking

Slow cooking is a technique that involves cooking food at low temperatures over an extended period. This method allows flavors to meld together, resulting in a rich and flavorful dish. In the case of broccoli cheddar soup, it helps to tenderize the broccoli while allowing the cheese to melt evenly.

### Sautéing

Sautéing involves cooking food quickly in a small amount of oil or butter over high heat. Although not the main method for this soup, you can sauté onions or garlic beforehand to enhance the flavor profile before adding them to the slow cooker.

### Blending

Blending is used to achieve a creamy texture in soups. After cooking, you can use an immersion blender directly in the crockpot or transfer the soup to a standard blender to purée the ingredients, giving it a smooth consistency.

See also Grape Salad

### Layering Ingredients

Layering ingredients is essential in slow cooking. This technique involves placing denser vegetables at the bottom of the pot and more fragile ones on top. For this soup, broccoli is added later in the cooking process to avoid overcooking.

## **Seasoning**

Seasoning is crucial to bring out the flavors in any dish. In this recipe, adding salt, pepper, and other spices at the right times can significantly influence the final taste of the soup.

## **FAQ**

### **Can I use fresh broccoli instead of frozen?**

Yes, fresh broccoli can be used. Just ensure to cut it into small, even pieces for even cooking.

### **How long can I store leftover soup?**

Leftover broccoli cheddar soup can be stored in the refrigerator for up to 3-4 days in an airtight container.

### **Can I freeze this soup?**

Yes, this soup can be frozen. It's best to freeze it in individual portions for easy reheating.

### **What can I use if I don't have cheddar cheese?**

If you don't have cheddar cheese, other types like Monterey Jack or Gruyère can be used for a different flavor profile.

### **How can I make this soup lighter?**

To make the soup lighter, consider using low-fat cheese or reducing the amount of cheese used. You can also substitute heavy cream with milk or a non-dairy alternative.



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## Conclusion

The Crock Pot Broccoli Cheddar Soup is a delicious and comforting dish that is perfect for any occasion. Its creamy texture, combined with the rich flavors of cheddar and fresh broccoli, makes it a favorite among many. This soup is not only easy to prepare, but it also allows for plenty of customization to suit your taste preferences. Serve it with a side of crusty bread or a light salad for a complete meal that will warm you up on any chilly day.

See also Crock Pot Hamburger Potato Casserole

## More recipes suggestions and combination

### **Spinach and Artichoke Dip**

Enjoy a creamy blend of spinach and artichokes, perfect for snacking or as an appetizer with tortilla chips.

### **Potato Leek Soup**

A smooth and velvety soup that features the earthy flavors of potatoes and leeks, perfect for a satisfying meal.

### **Cauliflower Cheese Soup**

A rich and cheesy soup that incorporates the delicate flavor of cauliflower, ideal for cheese lovers.

### **Vegetable Quinoa Soup**

Packed with nutritious vegetables and protein-rich quinoa, this soup is a hearty option for a light yet filling meal.

## Chicken Noodle Soup

A classic comfort food featuring tender chicken, noodles, and vibrant vegetables, perfect for any time of the year.



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