

Easy Broccoli Cheddar Soup Recipe

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This broccoli cheddar soup is easy to make, delicious, and comforting! This family favorite can be on your table in 30 minutes.

How to make cheesy broccoli soup (summary)

- Sauté onions and carrots in butter for 5 minutes then add garlic;
- Add flour and cook until the flour taste is gone (1-2 min.);
- Pour chicken broth into the pot while whisking until the roux has dissolved;
- Add the Dijon mustard;
- Add the cream + broccoli and simmer for 6 minutes;
- Stir in the cheese and cook for a few minutes until it's melted and well combined. Season as needed.

Recipe notes & tips:

- Texture-wise, this soup isn't ridiculously rich/gloopy, but it definitely has a nice and creamy, coat-the-back-of-a-spoon body to it. I personally wouldn't want it any thicker. If you do prefer really thick soups, however, use less chicken broth.
- The cheese you buy really impacts the flavor of this soup! Buy a good quality sharp cheddar. I suggest grating your own cheese vs. buying the bagged pre-grated kind. It can have some issues melting and just isn't as good.
- I used those pre-cut matchstick carrots, but you could always thinly slice a small carrot up and that'll work just fine. Don't add too many carrots or else the soup will taste more like carrots than it probably should.

- I cut the broccoli into fairly small bite-size florets. You don't want them too small or they'll end up mushy; if you make them too big, they won't cook through.
- I like adding Dijon mustard and cayenne pepper to various recipes, including this one, for a bit of extra something-something. I do recommend adding them. The soup won't end up spicy or tasting like mustard, but it will have a more robust flavor.
- You can use vegetable broth if you need this to be vegetarian, but I do find chicken broth (or stock) has more flavor.
- This soup will freeze/thaw without separating - I tested it.

PREP TIME: 10 mins
COOK TIME: 20 mins
TOTAL TIME: 30 mins
COURSE: Soup
CUISINE: American
SERVINGS: 4

INGREDIENTS

3 tablespoons butter
1/2 medium onion chopped
1/2 cup matchstick-cut carrots
1 clove garlic minced
3 tablespoons flour
1 teaspoon Dijon mustard
4 cups chicken broth or use veg broth
1 cup heavy/whipping cream
3 cups broccoli florets
2 cups grated cheddar cheese
Pinch cayenne pepper optional
Salt & pepper to taste

INSTRUCTIONS

1. Melt the butter in a soup pot over medium-high heat. Add the onion and carrots and sauté for 5 minutes.
2. Add the garlic and cook for 30 seconds.
3. Add in the flour and cook for 1-2 minutes, stirring often (this helps get rid of that flour flavor).
4. Whisk the chicken broth into the pot (pour it in slowly) until the flour is dissolved.
5. Whisk in the Dijon mustard.
6. Increase the heat to high and bring the soup to a boil. Add the cream and broccoli, and once it's boiling again, reduce the heat so it's gently simmering.
7. Cook the soup for 6 minutes.
8. Stir in the cheese and cook for an additional few minutes. Add in the cayenne pepper if desired. Season with salt & pepper if needed and serve immediately with a little extra cheddar on top if you have some left.

NOTES

- Serves 4-6.
- I suggest grating your own cheddar cheese (buy a good quality sharp cheddar) vs. using the pre-grated bagged stuff.
- This soup freezes well for up to 3 months.
- If you don't have matchstick carrots, thinly slice one small carrot.
- I liked the thickness of the soup as the recipe is written, but if you want it thicker, cut the chicken broth down to 3 cups.

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