

Easy Broccoli Cheese Soup

Ingredients:

3 c chicken broth
2 bunches fresh broccoli, chopped (about 4 c)
1 c heavy cream
8 oz (2 c) shredded sharp cheddar
8 oz package cream cheese
2 T unsalted butter



Directions:

In one pot, heat the broth until boiling; reduce to a simmer, add the broccoli, and cook until just tender, about 10 mins.

In another pot, meanwhile, heat the cream, shredded cheddar, cream cheese and butter, stirring often, until combined and melted.

Once the broccoli is tender, remove half and blend or puree. If you like a smoother, more uniform soup, puree ALL of the broccoli.

Return to the pot. Add the melted cheese mixture. Stir well to combine, then serve, seasoning with salt and pepper to taste.

Recipe Source: <http://www.ibelieveicanfry.com/2014/09/easy-broccoli-cheese-soup-low.html>