

# Broccoli and Cheddar Soup

6-8 servings

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- 4 cups (1 L) diced broccoli
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- 3 tbsp (45 mL) butter
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- ¼ cup (60 mL) all-purpose flour
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- 5 cups (1,25 L) chicken stock
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- 1 cup (250 mL) milk
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- 1 cup (250 mL) whipping cream
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- 1 cup (250 mL) grated medium Cheddar cheese
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- salt and pepper
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Sauté the broccoli in butter over medium heat until tender.

Sprinkle with flour and cook, stirring, for 2 minutes.

Gradually stir in stock and milk; heat just to simmering.

Stir in cream and cheese.

Allow cheese to melt in soup; season to taste and serve sprinkled with croutons.