

Crockpot Broccoli Cheddar Soup

RECIPE LIGHTLY ADAPTED FROM THE PIONEER WOMAN



Ingredients

4-5 c SWP Broccoli Florets
5 c Chicken Broth
1 medium onion, diced (optional)
2 c matchstick carrots
2 (10.5 oz) cans cream of celery soup
½ t seasoned salt
1 t kosher salt
½ t pepper
1 ½ pounds Velveeta, diced
2 cups shredded Cheddar cheese

Directions

1. Place the broccoli, chicken broth, onions (if using), carrots, cream of celery soup, seasoned salt, kosher salt, and black pepper in a crockpot and stir to combine. Cover and cook on HIGH for 4 hours.
2. If you prefer a smooth soup, now is a good time to use an immersion blender or potato masher to puree the soup. If like me you prefer a hardier soup, then forget about it.
3. Add the Velveeta and cheddar and stir to combine. Cover, turn the heat to LOW, and cook for 15-20 or until all the cheese is melted and well blended.
4. Give the soup a taste to see if it needs more salt or pepper. Serve warm with crackers, yummy bread, and a sprinkling of shredded cheese.

**I preferred the flavor of this soup with the onions more so than without, but I did not like texture of the onions. If that sounds like you, you might try a dash of onion powder or taking a few minutes to cook the onions before mixing them in the crockpot to ensure a soft texture.