

Broccoli Cheese Soup

This signature Panera soup recipe takes less than half an hour to get ready, and it will mesmerize you with its vibrant flavors. It is one perfect idea for your next weeknight dinner.

Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes



Ingredients

2 ½–3 cups broccoli florets, chopped small

1 cup shredded carrots

¼ cup unsalted butter

½ cup diced onions (yellow or white)
1½ cups chicken broth
1 cup heavy whipping cream
1 cup low-fat milk
¼ cup all-purpose flour
½ teaspoon pepper
1½ teaspoon salt
Pinch of crushed red pepper flakes
2 cups cheddar cheese, shredded

Directions

1. Melt the butter over medium heat in a large stockpot or deep saucepan.
2. Add the onion, broccoli, and carrots and stir-cook for 4–6 minutes until softened.
3. Mix in the broth, milk, and cream. Add the flour, pepper, salt, and red pepper flakes; mix well.
4. Cook for 10–16 minutes until the soup thickens.
5. Mix in the cheese until the soup becomes smooth.
6. Serve warm in a sourdough if desired.