

Broccoli Cheddar Soup

APPETIZER

Ingredients

- 4 tbsp Truly Grass Fed Unsalted Butter
- 1, 1/4 cup yellow onion, chopped
- 2 celery stalks, thinly sliced
- 1/4 cup all-purpose flour
- 3 cups low-sodium chicken broth
- 1 large broccoli head, finely chopped
- 1 large carrot, grated
- 1 cup whole milk
- 1 cup heavy cream
- 3, 1/2 cups Truly Grass Fed Aged Cheddar, shredded
- Salt, to taste
- Pepper, to taste

Instructions

1. Melt butter in a large pot over medium heat.
2. Add onion and celery and cook for 5 minutes until soft.
3. Whisk in flour and let cook for 1 minute.
4. Slowly add chicken broth and season with salt and pepper.
5. Stir in broccoli and carrots. Bring to a boil and reduce heat to low.
6. Let simmer for 20 minutes until vegetables are tender.
7. Slowly add milk and cream and bring to a simmer, then stir in cheddar.
8. Season with more salt and pepper, and top with more cheddar. Serve with fresh bread.



Naturally Irish. Truly Delicious.