Copy - cat Panera Broccoli Cheddar Soup- Crockpot and Stovetop version.

Crockpot:

Prep Time: 30 mins Cook Time: 5 hours. Total time: 5 hours and 30 mins Servings: 6-8

Ingredients:

1 Tbsp Butter

2 Cups finely Chopped Onions

2 tsp minced garlic

¼ cup all purpose flour

4 cups broccoli- chopped

3 celery stalks- chopped

3 small carrots, peeled and chopped

3 cups chicken broth

1 cup whole milk

1 cup half and half

1 tsp salt

¼ tsp paprika

¼ tsp nutmeg

½ tsp pepper

3 cups Cheddar Cheese

Directions

1. Begin with heating up the 1 tbsp butter in a medium sauce pan over medium heat. Once melted, add onions and garlic and sauté for 4 minutes until the onions are translucent and cooked.
2. Add the broccoli, celery, carrots, salt, paprika, nutmeg and pepper to the crock pot.
3. In a small bowl whisk together flour and chicken broth until completely combined and no lumps remain. Then add it to the slow cooker and stir to combine it all.
4. Cover with the lid and cook on low for 6 hours or high for 4 hours.
5. About 30 minutes before serving, blend the soup to desired consistency with an immersion blender. Add the milk, half and half, and cheese to the crock pot, stirring well until combined.
6. Cover and continue to cook for about 30 minutes until cheese is melted.
7. Serve with bread and enjoy!

Stove Top:

Prep Time: 30 mins Cook Time: 25 mins. Total time: 55 minutes Servings: 6-8

Ingredients:

1 Tbsp Butter

2 Cups finely Chopped Onions

2 tsp minced garlic

¼ cup all purpose flour

¼ cup butter

4 cups broccoli- chopped

3 celery stalks- chopped

3 small carrots, peeled and chopped

3 cups chicken broth

1 cup whole milk

1 cup half and half

1 tsp salt

¼ tsp paprika

¼ tsp nutmeg

½ tsp pepper

3 cups Cheddar Cheese- grated

Directions:

1. Begin with heating up the 1 tbsp butter in a dutch oven over medium heat. Once melted, add onions and garlic and sauté for 4 minutes until the onions are translucent and cooked. Add to it ¼ cup butter, heating over medium heat until melted. When melted all the way, add flour and whisk together for about a minute, constantly mixing until thick and combined.
2. Slowly pour 3 cups of chicken broth one at a time, whisking in between cup. Add milk and half and half, pouring slowly until combined and no flour lumps remain.
3. Add the broccoli, carrots, celery, salt, paprika, nutmeg and pepper, stir until combined. Reduce the heat to Low and simmer for about 10-15 minutes or until the soup is thick and vegetables tender.
4. Blend the soup to desired consistency with an immersion blender or transferring it to a traditional blender.
5. Add the cheese, a cup at a time, stirring to make sure the cheese melts into the soup.
6. Serve with additional salt and pepper to taste, and topped with shredded cheese on top if desired.