

30-Minute Creamy Cheese & Broccoli Soup

Ingredients

1 (10-ounce) package frozen chopped broccoli, thawed
2 chicken stock cubes
3 cups water
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1/8 teaspoon thyme
4 tablespoons unsalted butter
2 teaspoons salt
1 teaspoon pepper
1/2 cup cornstarch
1/2 cup water
1 1/2 cup heavy cream
2 cups shredded sharp Cheddar cheese
1 cup milk*

Instructions

Melt butter over medium heat in an 8-quart stock pot. Add the celery, onion, thyme, salt and pepper. Sauté till onion is tender - about 5 minutes.

Add the stock cubes, broccoli, and 3 cups of water. Bring to boil, cover and reduce heat to low. Simmer 15 minutes.

Mix cornstarch and water. This is a LOT of cornstarch but you have to end up with the consistency of a pudding so you must use a lot. Stir in the cornstarch and when bubbles begin to rise to the surface, slowly add the heavy cream, blending well. Stirring constantly, add the shredded cheese and stir until melted. If the consistency is too thick for your taste, you can thin to the desired consistency using the *milk. Use just enough milk to get it to the consistency you prefer. I use about 1/4 cup of milk, but it may vary.

Serve immediately (as thickened products that use a cornstarch base will break down quickly).

