

Ingredients

Cooking
is
Bliss!



- 2 tbsp butter
- 1 large onion diced finely
- ¼ cup of butter
- 2 cloves of garlic minced
- 2 tbsp flour
- 2 cups of chicken broth
- 1 tsp of chicken bouillon
- 2 cups of heavy cream
- 1 cup of carrots
- 3 cups of broccoli
- 2 cups of Sargento 4-state cheddar cheese



1. Melt butter in a pot over medium heat. Add the onion & cook until translucent. Add garlic & cook until fragrant. Then add ¼ cup of butter. Once the butter has melted, add flour & cook until golden brown.
2. Add 1 tsp. of chicken bouillon to chicken broth. Pour in chicken broth mixture & heavy cream. Bring to a boil. Add carrots & broccoli & allow to simmer on medium-low for 15 minutes. Add cheese and cook until melted for approximately 5 minutes.
3. Season to taste with salt & black pepper.
4. Serve with freshly baked bread!

Recipe Notes

This soup is one for the books! Soooo creamy, cheesy, & delicious. Whether it's sunny outside or on a cold winter day, you won't be able to eat just one bowl! Easy to make and done in under 30 minutes! Check out this recipe and give it a try!

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