



I often find that certain meals simply belong to winter. Dishes featuring roots, cheese, and heavy creams satisfy like nothing else. I've been making this broccoli, potato, and cheddar soup recipe for several years now. Loaded with vegetables, it's incredibly filling! The recipe comes together quickly, making it perfect for weeknights, and there are usually plenty of leftovers to keep the family fed all week. If you're like me, a hearty soup like this deserves home-made French bread!

Ingredients

From the garden:

- 2-3 carrots, chopped
- 1-2 celery stalks, chopped
- 1 medium yellow onion, diced
- 2-3 cloves of garlic, finely diced
- 3-4 potatoes, cubed (russet or red potatoes work well)
- 2-3 broccoli florets, chopped

From the store:

- 5 1/2 Tbs butter, divided
- 3 cups vegetable broth
- 1/2 Tbs thyme
- 6 Tbs flour
- 3 cups milk (I prefer 2%)
- 1/2 cup heavy cream
- 2 1/2 cups sharp cheddar (avoid pre-shredded cheese, as they often contain flour to prevent sticking)
- 1/2 cup shredded Parmesan cheese

Directions

Note: This recipe requires some time for chopping veggies and shredding cheese. I recommend preparing everything before you start cooking.

1. Melt 1 1/2 Tbs of butter in a large pot. Add carrots, celery, and onions. Sauté for about four minutes until the veggies are tender. Add the garlic and sauté for a few more seconds.
2. Add 3 cups of vegetable broth, potatoes, and thyme. Season with salt and pepper to taste. Bring to a boil, then reduce to medium heat, cover, and simmer for about 15 minutes, stirring occasionally.
3. While the potatoes are cooking, melt the remaining 4 Tbs of butter in a medium saucepan. Whisk in 6 Tbs of flour. Slowly add milk (about 1/4 cup at a time), stirring constantly. Finish with the 1/2 cup of heavy cream.
4. Add the broccoli to the large pot and cook for an additional 5 minutes.
5. Pour the milk and cream mixture into the large pot of veggies. Reduce heat to low and stir in cheddar and Parmesan cheese. Season with salt and pepper to taste.
6. Serve warm with fresh bread.