



Cheese Entrees & Sides



Cooper® Sharp Cheesy Broccoli Soup in Bread Bowls



SLICE SHRED



Serves: 8



Prep Time: 10 min



Cook Time: 40 min



Total Time: 50 min

Ingredients

- 1 stick unsalted butter
- 1 onion, chopped
- 1/2 cup celery, chopped
- 1/3 cup all-purpose flour
- 2 1/2 cups milk
- 1 1/2 cups unsalted chicken broth
- 2 cups fresh broccoli, coarsely chopped
- 1 cup matchstick carrots
- 1 cup Cooper® Sharp White cheese, sliced and chopped or shredded (plus additional shredded cheese for garnishing)
- Salt and pepper to taste
- 4 small round loaves of bread to carve into bowls for serving (optional)

Directions

1. In a medium saucepan over medium heat, melt 1/4 stick butter. Add onions and celery and cook until transparent. Do not brown. Remove onions and celery from the saucepan and set aside.
2. Melt the remaining butter over medium heat. Slowly add the flour, little bits at a time, to make a roux. Cook roux for 5-7 minutes. Add 1/2 cup of milk and whisk until blended. Cook another 5 minutes. Add chicken stock and bring to a simmer.
3. Add broccoli, carrots, and cooked onions and celery. Simmer for 20 minutes.
4. Add Cooper® cheese and stir until melted. Add remaining milk and season to taste.
5. If using bread bowls, cut the centers out of each round loaf of bread to form the bowls.
6. Ladle soup into bowls and sprinkle additional shredded Cooper® cheese on top of the soup. Let them sit just a bit so the heat from the soup can melt the cheese.
7. Serve nice and hot ... and if you're looking for a little extra garnish, this soup goes great with our Cooper® Garlic Croutons, too.
8. Enjoy!