

# DINNERLY



## VELVEETA® Cheese Sauce Cheesy Broccoli Soup with Toasted Ciabatta

 30min  2 Servings

Can you think of anything cozier than a piping hot bowl of classic broccoli and cheese soup? We can't either. Our version is made even cheesier with a secret ingredient—irresistibly creamy VELVEETA® Cheese Sauce! Don't forget the toasted ciabatta for sopping up every last cheesy drop. We've got you covered!

## WHAT WE SEND

- 1 yellow onion
- ½ lb broccoli
- 2 (4 oz) VELVEETA® Cheese Sauce <sup>7</sup>
- 1 pkt Dijon mustard
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 1 ciabatta roll <sup>1</sup>

## WHAT YOU NEED

- garlic
- unsalted butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper

## TOOLS

- large saucepan
- rimmed baking sheet
- immersion blender or blender

## COOKING TIP

The VELVEETA trademark is owned by Kraft Foods and used with permission.

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1080kcal, Fat 73g, Carbs 57g, Protein 44g



### 1. Prep ingredients

Finely chop **onion** and **1 large garlic clove**, keeping separate. Cut **half of the broccoli** into ½-inch pieces; cut **remaining broccoli** into 1-inch florets, if necessary.

In a large saucepan, melt **2 tablespoons butter** over medium heat. Add **onions** and **chopped broccoli**.



### 2. Simmer soup

Cook **vegetables**, stirring occasionally, until softened, about 5 minutes. Add **garlic** and cook until fragrant, about 30 seconds. Add **VELVEETA® Cheese Sauce** and **1¼ cups water**. Bring to a boil over high heat, then simmer on medium-low, stirring occasionally, until **broccoli** is completely softened, about 15 minutes.



### 3. Broil broccoli

Preheat oven to broil with a rack 6 inches from heat source. On a rimmed baking sheet, toss **remaining broccoli florets** with ½ **tablespoon oil**. Broil, rotating baking sheet halfway through, until broccoli is deeply browned in spots and tender, 7–10 minutes (watch closely as broilers vary).



### 4. Blend soup

Stir **mustard** into **soup**. Using an immersion or countertop blender, blend soup, adding **cheddar-jack** and **Parmesan**, a handful at a time, until smooth. Add **water** as necessary to thin consistency if soup is too thick.

Add **charred broccoli** and pulse with blender a few times until coarse and chunky. Season to taste with **salt** and **pepper**.



### 5. Toast bread; serve

Brush **cut sides of bread** with **oil**; place on previously used baking sheet, cut side up. Broil until bread is golden brown and toasted, 2–4 minutes (watch closely as broilers vary).

Serve **cheesy broccoli soup** with **toasted bread** on the side. Enjoy!



### 6. Rate your plate!

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