



Broccoli-Cheddar Soup

with Crusty Bread



20-30min



2 Servings

Sometimes, it's hard to get enough veggies into your diet, but delicious soups like this make that struggle a whole lot easier (and tastier). An elevated take on a classic flavor pairing, the broccoli-cheddar combo incorporates mascarpone and peas, for extra creamy goodness. Crunchy garlic-cheese toasts are served alongside, to sop up every last drop. In a word, it's soup-er.

What we send

- 1 medium yellow onion
- garlic
- ½ lb broccoli
- 1 pkt vegetable broth concentrate
- 5 oz peas
- 3 oz mascarpone ⁷
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 ciabatta rolls ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium pot
- immersion blender or blender
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 49g, Carbs 70g, Protein 31g



1. Prep ingredients

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Coarsely chop **broccoli**.



2. Sauté vegetables

In a medium pot, heat **1 tablespoon oil** over medium-high until shimmering. Add **onions, broccoli, 1½ teaspoons of the garlic**, and **1 teaspoon salt**. Cover and cook, stirring occasionally, until broccoli is crisp-tender, about 5 minutes.



3. Add broth & peas

Stir in **broth concentrate** and **2½ cups water**. Cover and bring to a boil. Uncover and cook over medium until liquid reduces slightly and **broccoli** is very tender, about 3 minutes. Add **peas** and cook until heated through, about 2 minutes more. Remove pot from heat.



4. Add cheese & blend soup

Off heat, add **mascarpone** and **⅓ of the shredded cheddar-jack cheese** in large pinches, stirring until melted before adding more.

Use an immersion blender or regular blender to purée **soup** until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



5. Prep rolls

Preheat broiler with a rack in the upper third.

Split **ciabatta rolls**, if necessary, then brush generously on both sides with **oil**. Place on a rimmed baking sheet, cut sides down. In a small bowl, combine **remaining cheese and chopped garlic** with **a pinch each of salt and pepper**.



6. Toast rolls & serve

Broil **ciabatta rolls** until lightly browned on one side, 1-2 minutes (watch closely as broilers vary). Flip and top with **cheese-garlic mixture**. Broil until cheese is melted and bubbling, 1-2 minutes more (watch closely). Halve each slice diagonally.

Serve **soup** garnished with a drizzle of **oil** and **a few grinds of pepper**, with **ciabatta rolls** alongside. Enjoy!