

DINNERLY



Broccoli Cheddar Soup with Cheesy Croutons



20-30min



2 Servings

Bread bowls always sound a whole lot better than they actually taste. The bread to soup ratio is usually way off, with scales tipping heavily on the way-too-much-bread side of the equation. We're not mathematicians, but we are chefs, and we'd like to think we balanced the equation with a cheesy broccoli soup topped with a layer of cheesy croutons—an inside-out bread bowl, if you will. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb broccoli
- 1 pkt vegetable broth concentrate
- 2 (1 oz) cream cheese ⁷
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 mini French rolls ¹

WHAT YOU NEED

- garlic
- olive oil
- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- medium Dutch oven or ovenproof pot
- potato masher or fork
- 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 700kcal, Fat 47g, Carbs 48g, Protein 24g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve **onion** and finely chop. Finely chop **2 teaspoons garlic**. Cut **broccoli** into 1-inch florets, if necessary; coarsely chop.



2. Start soup

Heat **2 tablespoons oil** in a medium Dutch oven or ovenproof pot over medium-high. Add **onions** and cook, stirring, until softened and lightly browned, 4–5 minutes. Stir in **1 teaspoon of the chopped garlic** and cook, stirring, until fragrant, about 30 seconds. Add **3 tablespoons flour** and cook, stirring constantly, about 30 seconds more.



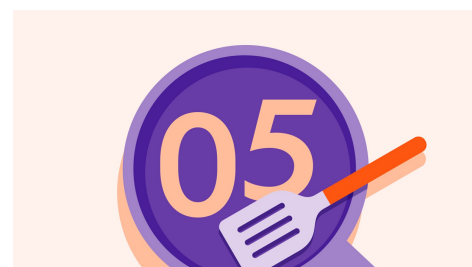
3. Cook soup

To same pot, add **broth concentrate**, **broccoli**, **2½ cups water**, and **½ teaspoon salt**. Bring to a boil, then reduce heat to medium-low. Simmer, partially covered, until broccoli is very tender, about 15 minutes. Using a potato masher or fork, mash to achieve desired consistency. Remove from heat, then stir in **all of the cream cheese** and **half of the cheese**.



4. Bake croutons

While **soup** simmers, slice or tear **rolls** into 1-inch pieces. Toss on a rimmed baking sheet with **1 tablespoon oil** and season generously with **salt** and **pepper**. Bake croutons on center oven rack until browned and crisp, 7–8 minutes (watch closely as ovens vary). Once toasted, immediately toss with **remaining chopped garlic**; set aside. Switch oven to broil.



5. Broil & serve

Season **soup** to taste with **salt** and **pepper**. Scatter **croutons** over **soup** and top with **remaining cheese**. Transfer pot to center oven rack and broil until **cheese** is melted and bubbling, 2–4 minutes (watch closely).

Serve **broccoli cheddar soup** ladled into bowls. Enjoy!



6. Make it ahead!

Do all of your chopping the night before or in the AM before you fly out the door. This way you're halfway to the finish line when dinnertime rolls around!