

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 Sauce¹
- 1 pkt Dijon mustard
- 2 (2 oz) shredded cheddar-jack blend¹
- ¾ oz Parmesan¹
- 1 ciabatta roll^{2,3}

WHAT YOU NEED

- garlic
- unsalted butter¹
- olive oil
- kosher salt & ground pepper

TOOLS

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

COOKING TIP

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

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1070kcal, Fat 73g, Carbs 55g, Protein 43g



1. Prep ingredients

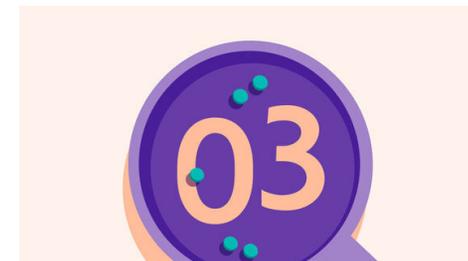
Finely chop **onion** and **1 large garlic clove**, keeping separate. Cut **half of the broccoli** into ½-inch pieces; cut **remaining broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary.

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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.