

Crock Pot potato broccoli cheddar soup

Potato soup is known for its tolerance of many other ingredients, and broccoli is one of the most well-tolerated ingredients. Potato and broccoli soup is not completely pureed and eaten before lunch meals to open the appetite for the subsequent distinctive chicken and vegetable dishes.

* Potato and broccoli soup ingredients:

- 1 onion, chopped
- 1 carrot, chopped
- A bunch of celery, chopped
- 2 cloves of minced garlic
- A tablespoon of butter
- 2.5 cups chicken broth
- 2 tablespoons flour
- A cup of milk
- 2 potatoes, small cubes
- 4 cups broccoli blossom, small cubes
- 1 cup grated cheddar cheese
- 1 tablespoon grated Parmesan cheese

* How to make potato and broccoli soup:

Chop the onion, carrot, celery and garlic in a food processor, melt the butter in a saucepan over medium heat and add the chopped vegetables. Stir for 5 minutes.

Add flour, salt, and pepper and stir well, add broth, milk and potato cubes, and bring to a boil, leave for 15 minutes.

Add broccoli blossom and parmesan cheese, and leave for 5 minutes. Add the cheddar cheese, stir well and remove from the heat.

Take 2 cups of soup and grind them in a blender, put them back in the pot.

ENJOY !