

# Panera Broccoli Cheese Soup

## Ingredients:

1 tablespoon melted butter  
1/2 medium chopped onion  
1/4 cup melted butter  
1/4 cup flour  
2 cups half-and-half cream  
2 cups chicken stock  
1/2 lb fresh broccoli  
1 cup carrot, julienned  
1/4 teaspoon nutmeg  
8 ounces grated sharp cheddar cheese  
salt and pepper

## Instructions:

Sauté onion in butter. Set aside.  
Cook melted butter and flour using a whisk over medium heat for 3-5 minutes. Stir constantly and add the half & half.  
Add the chicken stock. Simmer for 20 minutes.  
Add the broccoli, carrots and onions. Cook over low heat 20-25 minutes.  
Add salt and pepper. Can be puréed in a blender but I don't.  
Return to heat and add cheese. Stir in nutmeg.

source:<http://tomatohero.tips>