

Broccoli and Cheese Soup

My Take on a Universal Favorite

Just about everyone loves this creamy vegetable soup, because broccoli and cheese are simply star-crossed, destined to belong together. Sweet yellow onion and strips of vibrant carrots give this amazing appetizer even more texture and flavor.

Prep Time 5 min

Cook Time 4 min

Temperature High

Serves 6

SHOPPING LIST

2 tablespoons butter or margarine

1 yellow onion, diced

Florets of 1 large bunch broccoli, chopped

1 cup shredded carrots

4 cups chicken stock or broth

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1 cup heavy cream

1 1/4 cups shredded sharp Cheddar cheese

Salt and pepper

With the cooker's lid off, heat butter on HIGH or "brown," until melted and sizzling.

Place onion in cooker and sauté until translucent, 4–5 minutes.

Add broccoli florets, carrots, chicken stock, garlic powder, and onion powder. Securely lock the pressure cooker's lid and set for 4 minutes on HIGH.

Perform a quick release to release the cooker's pressure.

Stir in heavy cream and Cheddar cheese, and then add salt and pepper to taste before serving.

MAKE IT MY WAY

Though not everyone is a fan of nutmeg, I like to add just a tiny pinch to Broccoli and Cheese Soup for a hint of nuttiness.