



**Creamy Broccoli
Soup With
Broccoli Rabe**
By Molly O'Neill

About 1 hour, plus ...



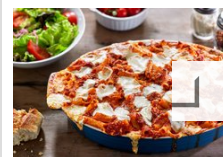
EASY
**Salmon With
Sesame and
Herbs**
By Alison Roman

20 minutes, plus m...



**Chicken and
Dumplings**
By Alison Roman

2 hours



Broccoli and Cheddar Soup

ALISON ROMAN

YIELD 4 to 6 servings

TIME 1 hour

Save To Recipe Box



A staple of any fast-casual restaurant, broccoli-cheddar soup has somewhat of a cult following on the internet. Thicker than cream of broccoli, this roux-thickened soup can be puréed completely smooth or left chunky and rustic. Either way, be sure to use the sharpest Cheddar available (white or orange work here). It'll provide richness in addition to a necessary acidity.

LEARN: How to Make Soup



Michael Kraus for The New York Times

Broccoli, Cheddar

INGREDIENTS

- 6 tablespoons unsalted butter
- 1 large yellow onion, finely chopped
- 2 cloves garlic, finely chopped
- Kosher salt and freshly ground pepper

PREPARATION

Melt 3 tablespoons butter in a large heavy-bottomed pot over medium heat. Add onion and garlic, and season with salt and pepper. Cook, stirring occasionally, until onion is softened and translucent, 5 to 8 minutes.

- 2 pounds broccoli, florets with stems peeled and trimmed to 3 inches
- ¼ cup all-purpose flour
- 3 cups low-sodium chicken or vegetable broth
- 2 cups half and half
- 8 ounces very sharp Cheddar, grated, plus more for the top
- ¼ teaspoon freshly grated nutmeg

Email Grocery List

Add broccoli, and season with salt and pepper. Cook, stirring occasionally, until broccoli is bright green and slightly tender, 8 to 10 minutes. Using a large cooking spoon, transfer broccoli mixture to a medium bowl and set aside.


Heat remaining 3 tablespoons butter in the same pot over medium heat (don't worry about any remaining broccoli bits). Add flour and whisk constantly, cooking until the mixture has turned a pale golden brown, 2 to 3 minutes.

Gradually whisk in chicken broth until no lumps remain (it'll thicken considerably at first), followed by half-and-half. Bring to a simmer and stir in cheese, nutmeg and all but 1 cup of the reserved broccoli mixture.

Reduce heat to low and simmer until liquid has thickened and reduced by about 1/4 and the broccoli is completely tender, 25 to 30 minutes.

Using a hand blender, purée the soup to desired consistency. (Some like to leave bits of broccoli in there. It is up to you how smooth or chunky the soup is.) Alternatively, transfer to a blender and purée to desired consistency.

Season soup with salt and pepper, and divide among bowls. Top with remaining 1 cup broccoli, more Cheddar (if you like), and lots of freshly ground pepper.

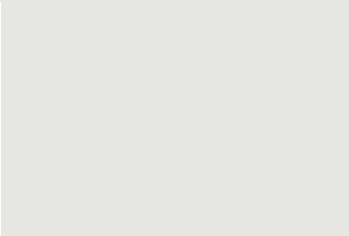


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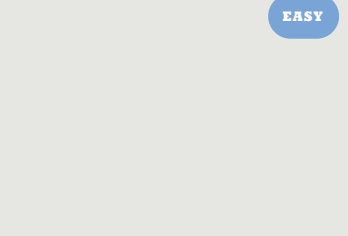
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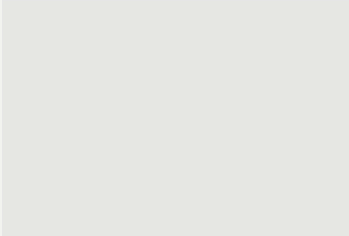
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By Sam Sifton

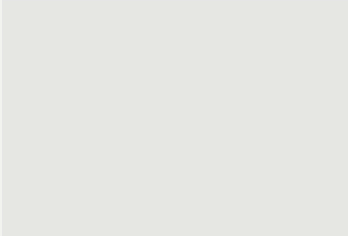


EASY

Seared Lamb Chops With Anchovies, Capers and



Crisp Potato Cake (Galette de Pomme de Terre)



Everyday Pancakes

By Mark Bittman

1 hour



Sage

By Melissa Clark
35 minutes



By Harold Mcgee

1 hour



20 minutes



TRENDING ON COOKING

EASY



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By Melissa Clark

20 minutes



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By Melissa Clark

10 minutes



EASY

Lemony Pasta With Chickpeas and Parsley

By Melissa Clark

30 minutes



Giant Crinkled Chocolate Chip Cookies

By Julia Moskin

30 minutes, plus chilling



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By Samin Nosrat



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