



Palatable

Slow-Cooker Three Cheese Broccoli Soup

🕒 Prep: 15m • Cook: 4h 15m • Total: 4h 30m

Ingredients

- 1/4 cup butter
- 1 cup chopped onions
- 1/2 teaspoon freshly ground pepper
- 1/4 teaspoon salt
- 1/4 cup Gold Medal™ all-purpose flour
- 1 can (12 oz) evaporated milk
- 1 carton (32 oz) Progresso™ chicken broth (4 cups)
- 1 bag (16 oz) frozen baby broccoli florets, thawed
- 8 oz Kraft™ Velveeta™ Original cheese product (from 16-oz box), cubed
- 1 1/2 cups shredded extra-sharp cheddar cheese (6 oz)
- 1 cup shredded Parmesan cheese (4 oz) Additional shredded extra-sharp cheddar cheese, if desired

Instructions

1. Spray 4-quart slow cooker with cooking spray. In 2-quart saucepan, melt butter over medium-high heat. Add onions, pepper and salt; cook 3 to 4 minutes, stirring occasionally, until tender. Stir in flour. Cook 1 minute, stirring constantly. Gradually stir in evaporated milk until smooth. Pour mixture into slow cooker. Stir in broth and thawed broccoli.
2. Cover; cook on Low heat setting 4 to 4 1/2 hours or until hot but not simmering.
3. Add cheese cubes to slow cooker; stir until melted. Add 1 1/2 cups cheddar cheese and the Parmesan cheese; stir until melted. Sprinkle individual servings with additional cheddar cheese.

Notes

Always keep the slow cooker covered for the specified cook time.

Removing the cover lets heat escape, adding 15 to 20 minutes to the cook time.

Only remove the cover if a recipe specifies and only after the first 2 hours of cooking.

If you want to reheat any leftovers, do it over low heat or use the microwave on a low setting, being careful not to boil it.

Using some processed cheese with the natural cheeses helps keep the soup smooth, since sharp Cheddar can separate when heated.

The base of the soup is a classic white sauce, but it's being made in slow motion-thickening up over the low heat of the slow cooker.

It's convenient to use the frozen broccoli florets, but feel free to use fresh broccoli.

For easy cleanup, coat the inside of the insert or cooker with cooking spray.

Slow cookers work most efficiently when they are one-half to two-thirds full.

🔗 Source : <https://www.bettycrocker.com/recipes/slow-cooker-three-cheese-broccoli-soup/7f3e972e-f269-4eea-b7d6-b72957a5b815>