

Loaded Broccoli Potato Soup

Ingredients

425 ml chicken broth
1–1½ large carrots, peeled and diced
2 medium potatoes, peeled and cut into small pieces
½ tsp onion powder
1 small head broccoli, washed and diced small
20 g butter
20 g plain flour
440 ml milk
200 g shredded cheddar cheese
½ tsp salt
¼ tsp garlic pepper
3 slices bacon, cooked and chopped

Instructions

In a large pot, combine chicken broth, carrots, potatoes and onion powder.
Bring to a boil, cover and simmer for about 10 minutes.
Add broccoli, cover and simmer for an additional 10 minutes.
While simmering, melt butter in a large saucepan.
Whisk in the flour and cook for another minute (or until golden brown).
Whisk in the milk and cook for an additional 5 minutes until the sauce thickens.
Add cheese and stir until it is all melted.
Add salt and garlic pepper.
Pour the cheese sauce into the large pot and stir until well combined.
Add more milk for a thinner consistency and add any additional salt and pepper needed.
Top with bacon pieces.
Serve warm.