



## Slow Cooker Cheesy Broccoli Soup

### Description

There's nothing quite like the comforting embrace of a hearty soup to warm up chilly days here in the Midwest, especially when it's shared with loved ones around the dinner table. My Slow Cooker Cheesy Broccoli Soup is a family favorite that melds the creamy richness of cream cheese with the wholesome goodness of broccoli. This recipe is perfect for busy parents as it allows the slow cooker to do all the heavy lifting. Enjoy this creamy, delightful soup on any day for a dose of warmth. This creamy soup pairs wonderfully with a crusty piece of baguette or warm garlic bread for dipping. It also goes well with a crisp green salad dressed lightly with vinaigrette to balance out the richness of the soup. For a heartier meal, consider serving it with a sandwich or a light protein such as grilled chicken.

### Ingredients

- 4 cups of broccoli florets, fresh or frozen
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 3 cups chicken or vegetable broth
- 1 cup cream cheese, softened
- 1 cup cheddar cheese, shredded
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika (optional for a little kick)

### Directions

1. Place the broccoli, onion, and garlic into the bowl of your slow cooker.
2. Pour the broth over the vegetables. Make sure the liquid level is just enough to cover the veggies; you can adjust accordingly.
3. Cover and cook on low for 6 to 8 hours or on high for 3 to 4 hours, until the broccoli is tender.
4. Once the broccoli is cooked, use an immersion blender to puree the soup inside the slow cooker to your desired smoothness. If you do not have an immersion blender, carefully blend in batches using a regular blender.
5. Stir in the softened cream cheese, cheddar cheese, salt, pepper, and paprika (if using). Mix well until the cheeses are melted and the soup is smooth.
6. Cover and let it cook on low for an additional 15 to 20 minutes, stirring occasionally, until everything is heated through and creamy.
7. Taste and adjust seasoning if necessary before serving.

### Variations & Tips

For those with picky eaters or dietary restrictions, this soup is quite versatile. You can substitute the cream cheese with a non-dairy alternative for a vegan version—just make sure to also switch the broth to vegetable and use vegan cheese. To sneak in more vegetables, consider adding carrots or cauliflower along with the broccoli. If you have meat lovers in the family, chunks of pre-cooked chicken or sausage can be added just before pureeing for a heartier meal.

**Category**

1. Crockpot Recipes

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