

Quick Steps

Broccoli Cheese Soup



Prep Time	Cook Time	Total Time
5 mins	1 hr 25 mins	1 hr 30 mins

Servings: 14

Ingredients

- 6 Cups Chicken Stock
- 16 oz Chicken Breast
- 1/2 White Onion, chopped
- 1 Cup Carrots
- 1 Clove of Garlic
- 1 Can Cream of Chicken Soup
- 1 Can Cheddar Cheese Soup
- 16 oz. Velveeta Cheese
- 26 Oz Broccoli Florets Fresh or Frozen
- Salt and Pepper to taste

Instructions

1. Place Chicken Stock, Chicken, Onion, Carrots and Garlic in a large pot and bring to a boil. Once boiling allow to simmer on low for 45 minutes.
2. Remove Chicken from soup pot and set aside.
3. Remove soup from burner and using an immersion hand blender or blender, blend the chicken stock, carrots, onion and garlic until smooth.
4. Once the soup is blended turn the stove back on to medium-low heat and add the Cream of Chicken, Cheddar Cheese soup and Velveeta to the stock mixture.
5. Keep Stirring
6. Shredded the chicken breasts using two forks, then add back to the soup.
7. Add the broccoli and cook until broccoli is cooked through.