

DINNERLY



Broccoli Cheddar Soup with Cheesy Croutons

 30-40min  2 Servings

Bread bowls always sound a whole lot better than they actually taste. The bread to soup ratio is usually way off, with scales tipping heavily on the way-too-much-bread side of the equation. We're not mathematicians, but we are chefs, and we'd like to think we balanced the equation with a cheesy broccoli soup topped with a layer of cheesy croutons—an inside-out-bread-bowl if you will. We've got ...

WHAT WE SEND

- broccoli crowns
- packet vegetable broth concentrate
- garlic
- yellow onion

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

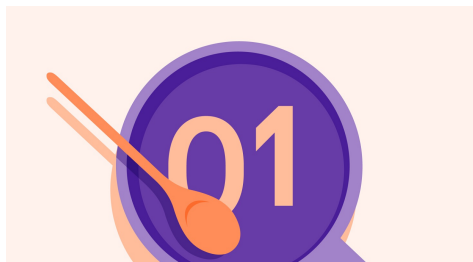
- box grater

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 580.0kcal, Fat 41.0g, Proteins 19.0g, Carbs 36.0g



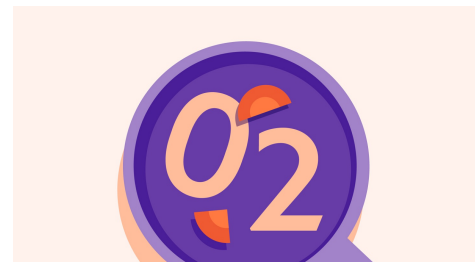
1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Trim ends from **onion**, then halve, peel, and finely chop. Peel and finely chop **2 large garlic cloves**. Finely chop **cheese** or coarsely shred on the large holes of box grater. Trim ½-inch from bottoms of **broccoli stalks**, then thinly slice broccoli **stems** and **florets** crosswise.



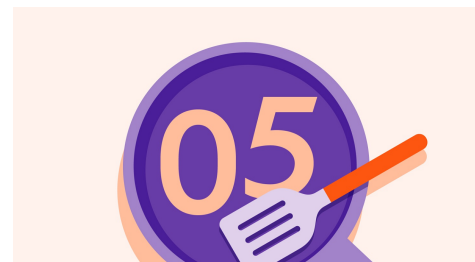
4. Bake croutons

Meanwhile, slice or tear **rolls** into 1-inch cubes. On a rimmed baking sheet, toss bread cubes with **1 tablespoon oil** and season generously with **salt** and **pepper**. Bake in oven until browned and crisp, 7-8 minutes (watch closely). Once toasted, immediately toss with **remaining chopped garlic**. Set aside.



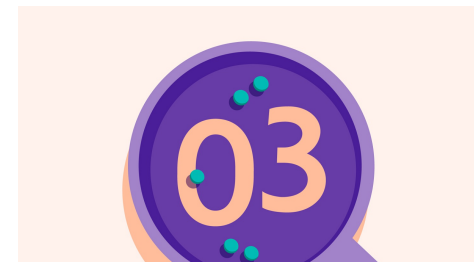
2. Build flavor

Heat **2 tablespoons oil** in a medium Dutch oven or other ovenproof pot over medium-high. Add **onion** and cook until softened and lightly browned, 4-5 minutes. Add **half of the chopped garlic** and cook 30 seconds. Add **3 tablespoons flour** and cook 30 seconds, stirring constantly.



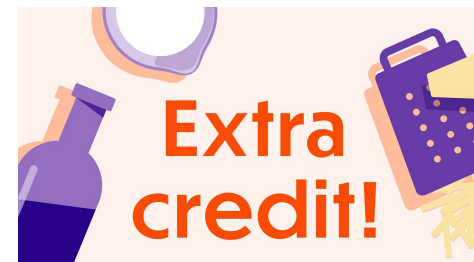
5. Broil & serve

Turn oven to broil. Season soup to taste with **salt** and **pepper**. Scatter **croutons** over soup and top with remaining **cheese**. Broil in center of oven until cheese is melted and bubbling, 2-4 minutes (watch closely as broilers vary). Divide between bowls. Enjoy!



3. Cook soup

Add **3 cups water**, **vegetable broth concentrate**, **broccoli**, and **¾ teaspoon salt**. Bring to a boil, reduce heat to medium-low and simmer, partially covered, until broccoli is very tender, about 15 minutes. Mash with a potato masher to achieve desired consistency. Remove from heat and stir in **cream cheese** and **half of grated cheese** (save rest for step 5).



6. Make it ahead!

Do all of the chopping and grating the night before, or in the AM before you fly out the door, that way you're halfway to the finish line by the time dinnertime rolls around!