

DINNERLY



Broccoli Cheddar Soup with Cheesy Croutons

 30-40min  4 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
- packets vegetable broth concentrate
- garlic
- yellow onion

WHAT YOU NEED

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

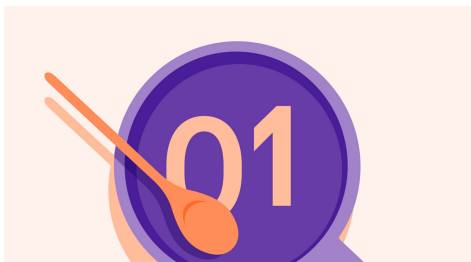
TOOLS

ALLERGENS

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

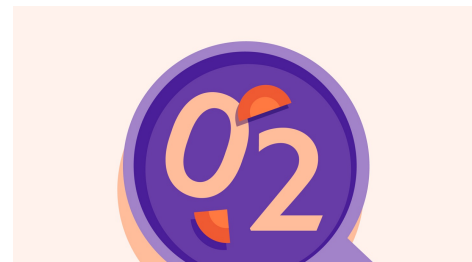
NUTRITION PER SERVING

Energy 635.0kcal, Fat 46.0g, Proteins 22.0g, Carbs 33.5g



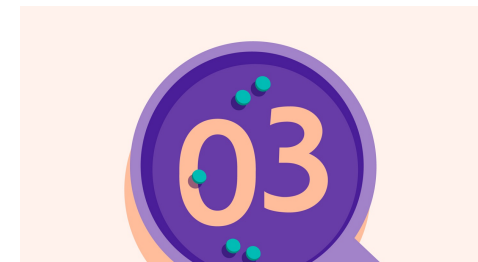
1. Prep ingredients

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 **3 large garlic cloves**. Trim ½-inch from bottoms of **broccoli stalks**, then thinly slice broccoli **stems** and **florets** crosswise.



2. Build flavor

Heat **3 tablespoons oil** in a large Dutch oven or other oven-proof 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 **⅓ cup flour** and cook 30 seconds, stirring constantly.



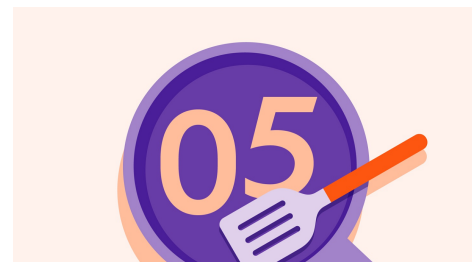
3. Cook soup

Add **5 cups water**, **all the vegetable broth concentrate**, **broccoli**, and **1½ teaspoons salt**. Cover and bring to a boil; reduce heat to medium-low and simmer, partially covered, until broccoli is very tender, about 20 minutes. Mash with a potato masher to achieve desired consistency. Remove from heat, stir in **cream cheese** and **⅔ of cheddar** (save rest for step 5).



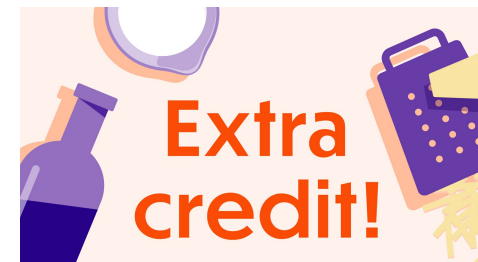
4. Bake croutons

Meanwhile, cut or tear **rolls** into 1-inch cubes. On a rimmed baking sheet, toss bread cubes with **2 tablespoons oil** and season generously with **salt** and **pepper**. Bake in oven until browned and crisp, about 8 minutes (watch closely). Once toasted, immediately toss with **remaining garlic**. Set aside.



5. Broil & serve

Turn oven to broil. 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!



6. Make it ahead!

Do all of the chopping 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!