

Ingredients



- 1 Tbsp butter
- 1 medium yellow onion, finely chopped
- 1/4 cup salted butter
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 2 cups half and half
- 12 oz fresh broccoli (I use a 12 oz bag of florets) , roughly chopped
- 2 carrots, peeled and chopped
- 1/2 tsp kosher salt
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- 1/4 tsp dry mustard (can substitute with about 1/2 tsp regular mustard)
- 1/4 tsp black pepper
- 2 cups cheddar cheese

Panera's Broccoli Cheddar Soup



Instructions

- Omit butter from the recipe, add onions, broccoli, carrots, salt, paprika, garlic powder, mustard powder, and black pepper to the slow cooker.
- Whisk flour and chicken broth together until no lumps remain, then add to slow cooker and stir to combine all ingredients.
- Cover and cook on LOW for 6-8 hours, or HIGH for 3-4 hours.
- About 30 minutes before serving, add half and half and cheese, stirring well.
- Cover and continue cooking until cheese is melted.
- Blend to desired texture and serve.

