



Total Time
40 MIN.

Serving Size
250 ML

Difficulty
EASY

Yields
10

INGREDIENTS

WEIGHT

MEASURE

Butter	1 cup	60 mL
Yellow onion, finely chopped	1 cup	225 g
*Broccoli, florets cut into bite-size pieces (reserve 1 cup for garnish)	6 heads	6 heads
Nutmeg	1 tsp	3 mL
Campbell's® Classic Cream Concentrated Soup Base	5 cups	1 1/4 L
Water	5 cups	1 1/4 L
Aged cheddar cheese, shredded	2 cups	500 mL

Salt and pepper, to taste

INSTRUCTIONS

1. In a large pot or Dutch oven, melt butter over medium heat. Add the onions and cook for 3 to 4 minutes, until they begin to soften. Add the nutmeg, 5 cups of broccoli, a dash of salt, and lots of freshly ground black pepper.
2. Combine **Campbell's® Classic Cream Concentrated Soup Base** with water and add to ingredients.
3. Reduce the heat to low and simmer for 20 to 30 minutes, or until the broccoli is tender.
4. While the soup is simmering bring a pot of water to boil and add in the reserved 1 cup of broccoli florets. Cook for 1-2 minutes, strain and run under cold water. Set broccoli aside.
5. Using an immersion blender on low, blend up the broccoli a bit, but still leave a good amount of texture.
6. Once the soup has been pureed transfer back to the pot or Dutch oven and add the cheese a handful at a time, stirring to melt the cheese after each addition. Once the cheese has been added, stir in the reserved broccoli florets. Heat throughout.