

Slow Cooker Broccoli Cheese Soup

32 oz. (about 11 cups) broccoli florets, chopped
6 cups chicken stock
8 oz. cream cheese
Pinch dried thyme
1 cup heavy whipping cream
1/2 tsp. freshly ground black pepper
1 tsp. Kosher salt
1 cup grated Parmesan
3 cups (12 oz.) shredded cheddar

Place all ingredients except Parmesan and cheddar in a slow cooker. Stir to combine. Cook on high for 6 hours or low for 10.

Once broccoli is cooked, add in the Parmesan and cheddar. Stir until melted.

Blend with an immersion blender (or ladle some soup into a blender*) and blend until desired consistency.

*If you use a blender, make sure to leave the top off but cover with a towel. Blending super hot ingredients with the top on is no bueno!



<https://pineapplehouserules.com/>