

Slow Cooker Broccoli Cheese Soup

32 oz. (about 11 cups) broccoli florets, chopped
6 cups unsalted chicken stock
8 oz. cream cheese
Pinch dried thyme
1 cup heavy whipping cream
½ 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, turn the slow cooker off, and 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 and will create a huge mess!



<https://pineapplehouserules.com/>