



Crockpot Potato Broccoli Cheddar Soup

Description

Ingredients

- 2 pounds of frozen broccoli florets
- 3 large potatoes peeled and cubed
- 1 large onion finely diced
- 2 teaspoons of minced garlic
- 1 1/2 cups of chicken broth
- 4 tablespoons of unsalted butter
- 1 can of cream of chicken soup
- 1 can of cream of mushroom soup
- 8 ounces of Velveeta cheese cubed
- 2 teaspoons of all-purpose flour
- Salt and freshly ground black pepper adjusted to taste

Instructions

1. Begin by dissolving the flour into the chicken broth to ensure a smooth mixture. This step is crucial as it helps thicken the soup effectively during the cooking process.
2. Place the cubed potatoes, diced onion, minced garlic, frozen broccoli florets, cubes of Velveeta cheese, and both cans of soup into the crockpot. Pour the flour-broth mixture over these ingredients.
3. Secure the lid on the crockpot and set the device to cook on high for approximately 4 to 5 hours. The duration is essential for the ingredients to soften completely and for the flavors to meld.
4. Once the cooking period has concluded, thoroughly stir the soup to integrate all the components smoothly. Taste and season with salt and pepper according to preference. Serve hot for best

results.

Category

1. Crockpot Recipes

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