

Treasure Barrel

Crockpot Potato Broccoli Cheddar Soup

20 min Prep time	**4 h** Cook time	**4 h 20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 2 lbs Yukon gold potatoes, peeled and diced (about 4-5 medium)
- [ ] 1 large yellow onion, finely chopped
- [ ] 3 cloves garlic, minced
- [ ] 4 cups chicken broth (or vegetable broth)
- [ ] 1 teaspoon dried thyme
- [ ] 1 bay leaf
- [ ] Salt and black pepper to taste

Vegetables and Dairy

- [ ] 4 cups fresh broccoli florets (about 1 large head)
- [ ] 1 cup heavy cream
- [ ] 2 cups sharp cheddar cheese, freshly shredded
- [ ] 1/2 cup whole milk
- [ ] 2 tablespoons butter

For Serving

- [ ] Extra shredded cheddar for garnish
- [ ] Chopped fresh parsley or chives
- [ ] Crusty bread or crackers

Instructions

1. In a skillet, melt the butter over medium heat. Add the chopped onion and cook until softened, about 5 minutes. Add the minced garlic and cook for another minute until fragrant. This step builds the flavor foundation.
2. Transfer the onion mixture to your crockpot. Add the diced potatoes, chicken broth, thyme, bay leaf, salt, and pepper. Stir to combine. Cover and cook on LOW for 3-4 hours or until potatoes are very tender.
3. About 30-60 minutes before serving, add the broccoli florets to the crockpot. Cover and continue cooking until broccoli is tender but still bright green. Remove the bay leaf.
4. Use an immersion blender to partially puree the soup, leaving some potato chunks and broccoli pieces for texture. Alternatively, transfer 2-3 cups to a blender, blend until smooth, then return to the crockpot.
5. Turn the crockpot to WARM setting. Stir in the heavy cream and milk. Gradually add the shredded cheddar cheese, stirring constantly until melted and smooth. Taste and adjust seasoning.
6. Let the soup stand for 5-10 minutes to allow flavors to meld. Serve hot, garnished with extra cheese and fresh herbs, with crusty bread on the side for dipping.

Nutrition per serving

385 kcal	15 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The soup will thicken as it cools - thin with additional broth or milk when reheating
- For a smoother soup, blend completely. For chunkier, blend less or mash with a potato masher
- Leftovers keep refrigerated for 3-4 days. Reheat gently on the stove
- Freeze without dairy additions for up to 3 months