Broccoli cheese soup



Adapted • Shared by Steve J

Ingredients

- * 1 head of broccoli
- * 1/2 stick salted butter
- * 1 chopped onion
- * 6-7 cloves chopped garlic
- * Salt & pepper
- * 1-2 tsp Tony's Creole
- * 1/2 tsp cayenne
- * 4 tbsp all purpose flour
- * 2 cups chicken stock
- * 2 cups half & half
- * 8 oz shredded sharp cheddar
- * 4-5 oz shredded muenster cheese
- * 4 tbsp grated Pecorino Romano

Instructions

1. Prep the ingredients.
2. Combine and cook using the method that best fits the dish title.
3. Taste and adjust seasoning before serving.

Notes

Source: web
Author: Chef

Imported Description

I made this broccoli cheese soup 2 years ago after I had Panera Bread's broccoli cheese soup. The intention was for it to be a copycat recipe but guess what Panera soup could never!!! This is the best broccoli cheese soup recipe with the most incredible trio of Pecorino Romano, muenster, and sharp cheddar cheese. Added bonus, after reading this recipe card you're going to have two recipes in one. If you hold the cheese and do everything else except add the cheese you'll have a delicious cream of broccoli soup,

but either way you have to make it!!!!!!