



Broccoli Slaw Soup

INGREDIENTS

2 tablespoons butter
1 medium onion, diced
3 cloves garlic, minced
1 bag broccoli slaw
1 tablespoon flour
1 teaspoon seasoned salt
2 cups vegetable stock
1 cup half and half
1 cup(4 ounces) grated sharp cheddar cheese, plus more if desired for garnish
Pepper, to taste

DIRECTIONS

1. Preheat a soup pot to medium-high heat. Add the butter, onion, garlic, and broccoli slaw to the pot. Cook stirring, for 10 minutes until the veggies are soft. Mix flour with about 2 tbsps of the vegetable stock until the consistency is a smooth slurry. Add to broccoli mixture the flour slurry, seasoned salt, vegetable stock, and half and half.
 2. Reduce the heat to low and let the soup simmer for 5-10 minutes to thicken and soften the veggies. Use a stick (immersion) blender to puree soup to desired consistency.
 3. Right before serving, stir in the cheddar. Add black pepper to taste.
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