



# 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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