



# Creamy Cheesy Broccoli Soup

The addition of Bison French Onion Dip and potato makes this Broccoli and Cheddar soup a deliciously tangy and creamy remix of a family favorite.

Servings	Prep Time	Cook Time	Total Time
4	15m	45m	1hr

## Ingredients

- 2 Tbsp Bison French Onion Dip
- 1 large head of broccoli
- 1 Tbsp olive oil
- ½ yellow onion, diced
- 1 russet potato
- 2 cups low-sodium vegetable broth
- 2 cups sharp cheddar cheese, shredded
- Salt and pepper, to taste

## Instructions

1. Remove florets from broccoli head and divide into two bowls. Cut half into 1-inch pieces and set aside.
2. Cut off bottom of stalk and use a vegetable peeler to trim away the outer layer. Cut stalk into 1-inch pieces and place in bowl with the floret pieces. Set aside.
3. Heat olive oil in a large saucepan over medium heat. Add the onion, season with salt and pepper, and cook until softened, about 5 minutes.
4. Peel potato and cut into 1-inch pieces.
5. Add potato, vegetable broth, and the pieces of stalk and florets to the saucepan. Season with salt and pepper and bring to a boil over high heat.
6. Reduce heat to low and simmer until potato pieces and broccoli stalks can be easily pierced with a knife, about 20 minutes.
7. Cut the remaining florets into ¼ -inch pieces and set aside.
8. Purée soup in a blender, in batches, until smooth.
9. Place blended soup in a clean saucepan and return to low heat.
10. Add reserved broccoli florets and simmer until they are tender and can easily be pierced with a knife, about 10 minutes.
11. Stir in cheese and Bison French Onion Dip. Taste and season with additional salt and pepper as needed. Serve and enjoy!

