

Broccoli, White Bean & Cheddar Soup

Ingredients

3 Cups Water

2 Teas Chicken base

1 lb Broccoli crowns, trimmed and cut into florets (about 6 cups)

1 14oz can Cannellini beans or small white beans, rinsed

¼ teas. Ground black pepper

1 Cup shredded extra sharp cheddar cheese, regular or light

Mise en place! (Everything in its place)

Directions

1. Put water, base and broccoli in medium saucepan and bring to boil. Reduce to simmer, cover and simmer 8 minutes or until broccoli is tender.
2. Stir in beans, cheddar cheese and pepper.
3. Pour into blender and puree. Serve warm or return to pan to heat to desired temperature.

[Link to Video](#)