

Panera Bread Broccoli Cheese Soup

1 TB butter, melted
1/2 medium onion, chopped
1/4 cup melted butter
1/4 cup flour
2 cups half-and-half
2 cups chicken stock
1/2 lb. fresh broccoli, chopped with stems removed
1 cup carrots, julienned (I grate mine)
salt and pepper to taste
1/4 tsp. nutmeg
8 ozs. grated sharp cheddar

Saute onion in butter. Set aside.

Cook melted butter and flour using a whisk over medium heat for 3-5 minutes. Stir constantly and slowly add the half-and-half. Add the chicken stock whisking all the time. Simmer for 20 minutes.

Add the broccoli, carrots and onions. Cook over low heat till veggies are tender for 20-25 minutes. Add salt and pepper. The soup should be thickened by now.

Use an immersion blender or pour in batches into blender and puree.

Return to pot over low heat and add the grated cheese; stir until well blended. Stir in the nutmeg.

This soup serves 6 and can be easily doubled.