

INGREDIENTS FOR 8-10 SERVINGS

- 2 ½ Pounds Broccoli, Stems Removed
- 2 Tablespoons Butter
- 1 Medium Sweet Onion, Diced
- 4 Carrots, Shredded
- 2 Cloves Garlic, Minced
- 32 Ounces Chicken Broth
- 1 Teaspoon Kosher Salt
- ½ Teaspoon Coarse Ground Black Pepper
- ¼ Cup Cornstarch
- ¼ Cup Cold Water



Sparkling



IPA

Pint Half & Half

3 Cups Sharp Cheddar, Shredded



PREPARATION

Prepare broccoli by chopping into small pieces or by placing 1 cup at a time into a food processor, pulse until broccoli is roughly chopped. Place broccoli into a lined slow cooker as you chop it. Add butter, onion, carrots, garlic, broth and salt & pepper. Cover and cook on low for 4 hours.

In a small bowl add cornstarch and water, whisking to combine. Slowly stir the cornstarch mixture into the soup. Add half & half and cheese, stirring until combined. Replace lid for 5 minutes or until cheese has melted. Stir before serving.

IP Method: Add ingredients as listed above. Cook on high pressure or manual for 4 minutes. Quick release then follow remaining part of the recipe.