

# Broccoli Cheddar Soup

## Ingredients

- 1 lb. frozen broccoli florets
- 1 whole medium Onion, diced
- 2 whole carrots, diced
- 5 c. chicken broth, no salt added
- 2 cans cream of celery soup
- 1/4 tsp. Seasoned Salt (optional)
- 1/2 tsp. black pepper
- 1/8 tsp. cayenne pepper
- 1 lb. Velveeta
- 1 c. Grated Sharp Cheddar Cheese



## Directions

1. Place broccoli, onion, carrots, chicken broth, cream of celery soup, seasoned salt, black pepper, and cayenne pepper to the slow cooker.
2. Stir, cover, and cook on high for 4 hours.
3. After 4 hours use an immersion blender or masher to puree 3/4 of the soup. Regular blend can also be use, use caution as soup will be hot.
4. Add cheese, and cover for 15 minutes.
5. Stir to melt the cheese and mix it in. Taste the soup and add more salt and pepper as needed.