

## Creamed Broccoli Soup

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**Rated:** ★★★★★

**Submitted By:** William Anatooskin

**Prep Time:**  
20 Minutes

**Cook Time:**  
45 Minutes

**Ready In:** 1 Hour  
5 Minutes

**Servings:** 6

"This is a pureed vegetable soup made with half-and-half, chicken bouillon granules and soy sauce. Serve with blanched broccoli florets and chopped parsley or carrot curls."

### INGREDIENTS:

3 tablespoons butter	2 cups half-and-half
1 onion, chopped	3 tablespoons all-purpose flour
4 large carrots, chopped	1/4 cup ice water
1 clove garlic, chopped	1 tablespoon soy sauce
4 cups water	1/2 teaspoon ground black pepper
4 tablespoons chicken bouillon powder	1/4 cup chopped parsley
1 pound fresh broccoli florets	

### DIRECTIONS:

1. Melt butter in a saucepan over medium heat; add chopped onions, carrots, and garlic, and cook for 5 minutes, stirring occasionally until softened.
2. In a medium-sized cooking pot, add 4 cups water and chicken bouillon granules and bring to boil. Add precooked onion mixture to soup pot. Add broccoli florets, reserving a few pieces to be added near the end of cooking time. Reduce heat and simmer, covered, for 15 to 20 minutes or until broccoli is just tender.
3. In a blender or food processor, puree soup in batches and return to pot. Stir in half and half cream and remaining broccoli florets.
4. In a cup, mix flour with 1/4 cup cold water to form a thin liquid.
5. Bring soup to boil; add flour mixture slowly, stirring constantly to thicken soup as desired. Add soy sauce, black pepper, and stir well. Garnish with chopped parsley (or carrot curls) when serving. Serve soup hot or cold.

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Printed from Allrecipes.com 4/21/2013

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*-- Angela Sackett*



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