

Slow Cooker Broccoli Cheese Soup

May be the easiest soup ever to make! Ultra cheesy and creamy broccoli cheese soup made in the crockpot.



Prep Time
15 mins

Cook Time
4 hrs 20 mins

Total Time
4 hrs 35 mins

Course: Soup Cuisine: American Keyword: broccoli cheese soup
Servings: 8 Calories: 308kcal Author: Sarah Olson



4.98 from 34 votes

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 2 heads broccoli 6-8 cups after being cut or can use 14-16 ounces of frozen broccoli
- 2 carrots shred with a cheese grater or dice small.
- 1 sweet yellow onion diced
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 32 oz. chicken broth
- 1/4 cup corn starch

WAIT TO ADD THESE INGREDIENTS

- 1 lb. velveeta cheese (this is the smaller box)
- 1 cup heavy cream

Instructions

1. Cut the heads of broccoli by cutting off each floret. Cut the stem into medium size pieces. Add to the slow cooker. If using frozen, no need to cut up more.
2. Add the carrots, onion, garlic powder and pepper.
3. In a large bowl whisk together the chicken broth and cornstarch. The chicken broth must be at room temperature or cold for this not to clump. Pour over the vegetables in the slow cooker.
4. Stir.
5. Place the lid on the slow cooker.
6. Cook on HIGH for 4 hours or LOW for 6 hours.
7. When the cooking time is up pour in the heavy cream and velveeta (cut into cubes). Stir.
8. Replace the lid and cook for 20 more minutes on HIGH.
9. Serve and enjoy!

Notes

Can I omit the cornstarch to make this lower in carbs?

Yes! But doing so will produce a thinner soup. I suggest using cream cheese instead of heavy cream and that will help thicken the soup.

Can I use regular cheese instead of Velveeta?

- Yes, but follow these directions:
- Sharp cheese will give the most flavor, other milder cheeses won't flavor the soup correctly.
- Use 3 cups freshly grated cheese, pre-shredded will not melt as well.
- Stir only one cup at a time.

Nutrition

Calories: 308kcal | Carbohydrates: 23g | Protein: 17g | Fat: 18g | Saturated Fat: 11g | Cholesterol: 65mg | Sodium: 1387mg | Potassium: 838mg | Fiber: 4g | Sugar: 8g | Vitamin A: 4489IU | Vitamin C: 145mg | Calcium: 428mg | Iron: 1mg

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