



Yield: 6 servings

## Broccoli Cheddar Soup

Dinner in under 30 minutes! Loaded with vegetables and cheese, you'll love this easy, creamy Instant Pot Broccoli Cheddar Soup Recipe!

**Prep Time**

5 minutes

**Cook Time**

15 minutes

**Total Time**

20 minutes



### Ingredients

- 2 Tbsp unsalted butter
- 1 small yellow onion, diced
- 1 head broccoli, chopped very small (florets only), about 3 cups
- 1 cup shredded carrots
- 32 oz chicken broth (or vegetable broth)
- 1/2 teaspoon black pepper
- 1 tsp kosher salt
- 1/4 tsp crushed red pepper flakes
- 1/4 cup cold water
- 1/4 cup cornstarch
- 2 cups heavy whipping cream
- 3 cups sharp cheddar cheese, shredded

### Instructions

1. Add butter, diced onion, diced broccoli, carrots, chicken broth, pepper, salt, and crushed red pepper flakes to pressure cooker. Secure lid in place and turn valve to "sealing."
2. Select "High Pressure" or manual and cook for 4 minutes. When cook time ends, turn off pressure cooker and use a quick release.
3. In a small bowl, whisk together cold water and cornstarch. Turn pressure cooker on to "saute" and add cornstarch mixture. Also add heavy whipping cream and cheddar cheese.

4. Cook for about 3-4 minutes while stirring constantly until soup thickens and cheese melts completely. Serve immediately. ENJOY.

**Nutrition Information:** Yield: 6 **Serving Size:** 1

*Amount Per Serving:* Calories: 846 Total Fat: 72g Saturated Fat: 43g Trans Fat: 2g  
Unsaturated Fat: 21g Cholesterol: 215mg Sodium: 1809mg Carbohydrates: 20g Fiber: 4g Sugar: 6g  
Protein: 33g

*\*Nutrition facts are an estimate and not guaranteed to be accurate. Please see a registered dietitian for special diet advice*

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cuisine: **AMERICAN** / category: **SOUPS AND STEWS**