

## Recipe Details

Recipe Name - Broccoli Cheddar Soup Recipe Steps -

## Ingredients

- 1 cup cashews (can soak for softer texture)
- 1 large Onion, coarsely chopped
- 3 large cloves Garlic, coarsely chopped
- 3 carrots, coarsely chopped
- 2 stalks celery, coarsely chopped
- 5 cups water
- 2 cubes no chicken bullion (sub low sodium veggie bullion)
- 3/4 cup nutritional yeast
- 1 Tbsp miso
- 1 tsp paprika
- 1 can RoTel (can sub any 15 oz can of diced tomatoes with green chilies)
- 4 to 6 cups Broccoli

## Instructions

- 1. Soak cashews (if choosing to soak)
- 2. Water sauté onion, garlic, carrot, and celery until somewhat cooked
- 3. Add water, bullion, nutritional yeast, miso, paprika, and RoTel, stir to incorporate, add to
- a high-speed blender along with cashews, blend until smooth and creamy
- 4. Place blender ingredients back into pot, add broccoli and stir
- 5. Cook on low for 30+ minutes
- 6. Enjoy!



