

Cracking Good!

CHEESE CO.

Broccoli Irish Cheddar Bread Bowl

Prep Time: 15 minutes

Cook Time: 25 minutes

Servings: 4-6

Ingredients

4 Tbsp butter

¼ cup all-purpose flour

1 small white onion, diced

2 garlic cloves, minced

1 ½ cups chicken or vegetable stock

2 cups half & half

1 cup shredded carrots

3 cups broccoli florets, chopped small

Salt and pepper

2 cups shredded Cracking Good Irish Mature Cheddar, plus more for topping

4 sourdough bread bowls



Instructions

Melt butter in a medium pot over low heat. Add onions and cook until soft and translucent, about 4 minutes. Add garlic and cook one minute longer. Sprinkle flour over the mixture and cook over medium heat for 1-2 minutes.

Whisk in the half & half and chicken or vegetable stock. Bring to a boil then reduce heat to medium. Add the broccoli and carrots. Cook over medium-low heat for 20-25 minutes or until the broccoli and carrots are tender.

Season with salt and pepper. Return to the lowest heat and slowly add the cheddar, stirring continuously, making sure the heat is not too high. Pour soup evenly into bread bowls and top with additional Irish Cheddar as desired.