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Broccoli, White Bean and Cheddar Soup

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Ingredients

- 1 can(s) broth, reduced-sodium chicken, or vegetable broth, 14-ounce can
- 1 cup(s) water
- 1 pounds broccoli, crowns, trimmed and chopped (about 6 cups)
- 1 can(s) beans, cannellini, 14-ounce can, rinsed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, white
- 1 cup(s) cheese, cheddar, shredded, extra-sharp

Preparation

1. Bring broth and water to a boil in a medium saucepan over high heat. Add broccoli, cover and continue cooking until tender, about 8 minutes. Stir in beans, salt and pepper and continue cooking until the beans are heated through, about 1 minute.
2. Transfer half the mixture to a blender with half the cheese and purée. (Use caution when puréeing hot liquids.)
3. Transfer to a bowl. Repeat with the remaining broccoli mixture and cheese. Serve warm.