



SAVE  MORE  
THAN FOOD  
MAKE A DIFFERENCE

# BROCCOLI CHEESE SOUP

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## INGREDIENTS



**8 potatoes**  
quartered



**½ onion**  
chopped



**4 garlic cloves**  
chopped



**red pepper flakes**  
to taste



**½ cup butter**



**1 head of broccoli**  
(3-4 cups)  
chopped



**1 cup**  
leftover cheese  
(cheddar, gruyere or other varieties)



**2 cups**  
vegetable  
broth



**1 cup water**



**½-1 cup**  
leftover party dip  
(French onion,  
garden vegetable  
or others)



**Leftover**  
crackers



**salt and**  
**pepper**  
to taste

**YIELD: 6-8 SERVINGS | TIME: 45-55 MINUTES**

## FOOD SAVING HACKS

Have leftover bread instead of crackers? Use our [crouton recipe](#) to add to the top of the soup for a flavorful way to use more of what you have!

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a large oven-safe pot, combine the quartered potatoes, chopped onion, garlic, red pepper flakes, salt, pepper, butter, broccoli, cheese, vegetable broth and water.
3. Cover and bake for 30 minutes, or until potatoes are fork-tender.
4. Remove from the oven, stir in the leftover party dip and blend using an immersion blender until smooth or your preferred consistency.
5. Top with crushed leftover crackers for added crunch. Serve warm and enjoy!

**SAVE MORE THAN FOOD!** If your potatoes have brown spots inside, don't toss them — cut around the bad parts and compost the rest. It keeps food waste out of landfills and turns scraps into nutrient-rich soil.



**WATCH US MAKE IT!**

Scan the QR code for a step-by-step video.