

# Broccoli-Cheese Soup

## Ingredients

- 2 tablespoons unsalted butter
- 2 pounds broccoli, florets roughly chopped into 1-inch pieces, stems trimmed, peeled, and cut into 1/4-inch-thick-slices
- 1 medium onion, roughly chopped (about 1 cup)
- 2 medium garlic cloves, minced or pressed through a garlic press
- 1 1/2 teaspoons dry mustard powder
- pinch of cayenne pepper
- table salt
- 3-4 cups water
- 1/4 teaspoon baking soda
- 2 cups low-sodium chicken broth
- 2 ounces baby spinach
- 3 ounces sharp cheddar cheese, shredded (3/4 cup)
- 1 1/2 ounces Parmesan cheese, grated fine, plus extra for serving

## Preparation

Heat butter in a large Dutch oven over medium-high heat. When foaming subsides, add broccoli, onion, garlic, dry mustard, cayenne, and 1 teaspoon salt. Cook, stirring frequently, until fragrant, about 6 minutes. Add 1 cup of water and baking soda. Bring to a simmer, cover, and cook until broccoli is very soft, about 20 minutes, stirring once during cooking.

Add broth and 2 cups of water and increase heat to medium-high. When mixture begins to simmer, stir in spinach and cook until wilted, about 1 minute. Transfer half of soup to blender, add cheddar and Parmesan, and process until smooth, about 1 minute. Transfer soup to a medium bowl and repeat with remaining soup. Return soup to the Dutch oven, and place over medium heat and bring to a simmer. Adjust consistency of the soup with up to 1 cup of water. Season to taste with salt and pepper. Serve, passing extra Parmesan separately.

Serves 6.