

# CopyCat Panera Bread Broccoli Cheddar Soup

## Ingredients

1/2 cup butter  
1 cup onion chopped  
1 cup chopped carrots I used baby carrots  
4 cups chopped broccoli  
1 teaspoon salt  
1 teaspoon pepper  
1/2 teaspoon paprika  
few drops of hot pepper sauce (Tabasco)  
4 cups chicken or vegetable broth  
1 1/2 cups cream or half and half  
1 teaspoon yellow mustard  
1/4 cup cornstarch whisked into 1/2 cup cold water or cold broth  
2 cups grated sharp cheddar cheese about 8 oz

## Directions

Melt butter in large stockpot. Add onions and cook until soft, about 4-5 minutes.

Add carrots and broccoli cook for additional 3-4 minutes, season with salt, pepper, paprika and hot pepper sauce.

Pour chicken broth and cream into vegetable mixture. Add one teaspoon mustard, whisk until smooth.

Simmer over medium-low heat.

In a small bowl or cup, whisk the 1/2 cold water (or additional broth) together with the cornstarch until smooth. Pour into the stockpot with the vegetable mixture. Whisk until smooth.

Add additional salt and pepper to taste. Add cheese and cook just until cheese is melted.

Reduce heat until ready to serve.