Broccoli Cheddar Soup

Amount As much as you want
Time An hour or two

Ingredients

- an onion
- celery
- garlic
- carrots
- potatoes
- milk
- flour
- chicken broth
- broccoli
- cheddar cheese

Steps

1. Dice onion, carrots, celery, and garlic. Add to pot with olive oil and start cooking.
2. Dice potatoes and add to pot. Cover and let it cook for 5 minutes.
3. Add salt, pepper, and chicken broth. Bring to boil and let simmer for 10 minutes.
4. Whisk together some amount of milk and flour such that it's still runny. Add to soup to create a full-bodied creamy texture. Let boil for 5 minutes.
5. When the potatoes are no longer crunchy, let it cool for a few minutes then blend in a blender.
6. Dice and sautée plain broccoli in a separate pan until it's no longer crunchy, but still has texture.
7. Serve soup into individual bowls. Add broccoli and grated cheddar to each serving as desired.

Notes

I didn't specify amounts because the whole point of soup is using up whatever is left in your refrigerator. Make it up as you go.