

Cheesy Broccoli and Mushroom Soup

A creamy and comforting vegetarian soup loaded with nutritious broccoli, mushrooms, beans, and corn, topped with a generous amount of melted cheese.



Soup

30 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 cup broccoli florets
- 1/2 cup sliced mushrooms
- 1/2 cup cooked beans (any variety)
- 1/4 cup corn kernels
- 1/4 cup shredded cheese
- 2 cups vegetable broth
- 1 tablespoon olive oil
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

Steps

- 1 Heat olive oil in a pot over medium heat.
- 2 Add mushrooms and sauté until they release their moisture and turn golden brown.
- 3 Add broccoli florets, beans, and corn kernels. Cook for another 2-3 minutes.
- 4 Pour in vegetable broth and season with garlic powder, salt, and pepper. Bring to a simmer.
- 5 Reduce heat to low and let the soup cook for about 15-20 minutes, or until the broccoli is tender.
- 6 Remove the pot from heat and use an immersion blender or regular blender to puree the soup until smooth and creamy.
- 7 Return the soup to low heat and stir in the shredded cheese until melted and well combined.
- 8 Taste and adjust seasonings if needed.
- 9 Serve hot, garnished with extra shredded cheese if desired.