**Slow Cooker Broccoli Cheese Soup**

½ onion, chopped 1 head broccoli, cut into bite size pieces

¼ cup butter ½ cup shredded carrots

¼ cup flour 1 cloves garlic, minced

1 pint half and half 10 oz. Velveeta Cheese

1 pint chicken broth ½ tsp each salt and pepper

In skillet, melt butter over medium heat. Add in onion and sauté until translucent and softened. Sprinkle in flour and toss onions to coat. Add into slow cooker.

Pour chicken stock, and half and half over the onions whisk to combine. Add in salt and pepper to taste.

Add in chopped broccoli and cubed Velveeta. Cook on slow heat for four hours or on high for two hours. Stir occasionally.