CREAMY LOADED BAKED POTATO SOUP

INGREDIENTS

5 LARGE RUSSET POTATOES, PEELED AND DICED
½ CUP BUTTER
1 SMALL ONION, DICED
3 CLOVES GARLIC, MINCED
4 CUPS CHICKEN BROTH
2 CUPS MILK
1 CUP HEAVY CREAM
1½ CUPS SHREDDED CHEDDAR CHEESE
½ CUP SOUR CREAM
COOKED BACON, CRUMBLED
GREEN ONIONS, SLICED
SALT & PEPPER TO TASTE

ESTIMATED NUTRITION
ASSUMED YIELD: 8 SERVINGS
PER SERVING (APPROXIMATE)

CALORIES: 520–650
PROTEIN: 13–18G
FAT: 35–45G
FIBER: 3–4G
SUGAR: 6–9G
Varies with bacon and toppings.

DIRECTIONS

1. IN A LARGE POT, MELT BUTTER AND SAUTÉ ONION AND GARLIC UNTIL SOFT.
2. ADD POTATOES AND CHICKEN BROTH. SIMMER UNTIL POTATOES ARE TENDER.
3. MASH SOME OF THE POTATOES FOR A CREAMY TEXTURE.
4. STIR IN MILK, CREAM, CHEDDAR CHEESE AND SOUR CREAM.
5. SERVE TOPPED WITH BACON, EXTRA CHEESE AND GREEN ONIONS.

💛 **SIMPLE TIPS**

- USE RUSSET POTATOES FOR THE CREAMIEST TEXTURE.
- ADD BACON AND GREEN ONIONS JUST BEFORE SERVING.
- REHEAT GENTLY OVER LOW HEAT, STIRRING OFTEN.

📱 SCAN FOR MORE RECIPES

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