

Creamy (Crock Pot) Potato Soup



Description

This is a little healthier than the version made with heavy cream and whole milk. It reminds me of restaurant-style loaded baked potato soup.

Ingredients

- ½ cups Diced Onions
- 4 cups Cubed Russett Potatoes - Skin On
- 1 teaspoon Seasoned Salt
- 4 cups Chicken Stock
- 2 cloves Garlic, Peeled
- 8 ounces, weight Cream Cheese
- 9 slices Bacon
- ½ cups Shredded Cheese
- ¼ cups Green Onions, Chopped

Preparation

In a crock pot, combine onion, potatoes, seasoned salt, stock and garlic cloves. Cook on low for 8-10 hours.

Remove the whole garlic cloves along with 1/3-1/2 of the soup and blend/puree. Return to the crock pot with the rest of the soup and stir in the cream cheese. Stir every 15 minutes until well blended.

Top each bowl with crumbled bacon, shredded cheese and onions.

Note: For thicker soup I removed this from the crock pot and put it into a stove pot. I used about 3/4 cup of the broth mixed it with a couple tablespoons of flour and whisked that into the soup, simmering for an additional 5 minutes.

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