



Cheesy Potato Soup

Makes: 6 cups

Prep time: 10 Minutes

Cooking time: 45 minutes

Ingredients:

- 1-teaspoon vegetable oil
- 1-medium onion, chopped (about 1 cup)
- ¼-cup chopped celery
- 2-cups bit-sized diced potatoes
- 2-cups low-sodium
- ¼-teaspoon black pepper
- 3-tablespoons cornstarch
- 1½-cups 1% or nonfat milk
- ¾-cup (3 ounces) cheddar cheese, shredded
- 1-tablespoon bacon bits or 1 slice cooked bacon crumbled

Directions:

1. Wash hands with soap & water.
2. Rinse or scrub fresh vegetables with water.
3. In large saucepan, heat the oil over medium-high heat. Stir in the onion & celery-cook until onions soften (about 5 min.).
4. Add the potatoes, broth and pepper. Bring to a boil and stir, then reduce heat to low. Cover and simmer until the potatoes are tender (15-25 min.).
5. In a small bowl, stir together cornstarch & ¼ cup of milk until smooth. Add remaining milk (1 ¼ cups). Stir into potato mixture.
6. Cook and stir until thickened and heat through (about 5 minutes). Do not boil.
7. Remove from heat. Stir in cheese until melted. Top with bacon bits. Serve warm and enjoy!
8. Refrigerate leftovers within 2 hours.

