# *Loaded Potato Soup*

| Yields: | Prep Time: | Cook Time: | Total Time: |
|---|---|---|---|
| 6 servings | 12 minutes | 18 minutes | 30 minutes |

*Ingredients:*



- 4 large potatoes, peeled and cubed
- ½ tsp salt
- 8 oz bacon, bite-sized pieces
- 4 tbsp unsalted butter
- ½ med onion, finely chopped
- 2 garlic cloves, minced
- ¼ c all-purpose flour
- 2 ½ c whole milk
- 2 ½ c chicken broth
- 1 c mild or sharp cheddar cheese, shredded
- ¾ c sour cream
- 1 tsp salt, or to taste
- ¼ tsp pepper, or to taste
- Green onions, to serve

*Instructions:*

1. Place sliced potatoes into a stockpot and completely cover with 1” of water. Season with ½ tsp salt and cook 8-10 minutes or until potatoes pierce easily with a knife then drain.
2. Meanwhile, sauté bacon in a Dutch oven until crispy then transfer to a plate, reserving 1 tbsp bacon grease in the pot.
3. Add 4 tbsp butter and chopped onions then sauté until tender. Add garlic and cook another minute until fragrant.
4. Quickly whisk in the flour. Slowly add 2 ½ c milk and 2 ½ c broth, whisking constantly then bring to a soft boil.
5. Add drained potatoes and season soup with 1 tsp salt and ¼ tsp pepper or season to taste.
6. Stir in ¾ c sour cream, 1 c shredded cheddar, and half of the cooked bacon (reserving the rest for serving). Bring to a boil then remove from heat and serve with your favorite toppings.

*Recipe courtesy of [https://natashaskitchen.com/potato-soup/](https://natashaskitchen.com/potato-soup/)*