



Loaded Baked Potato Soup

INGREDIENT LIST:

- 6 large russet potatoes, peeled and diced
- 1 medium yellow onion, finely diced
- 3 cloves of garlic, minced
- 8 cups chicken broth
- 1 cup heavy cream
- 3 cups cheddar cheese, shredded
- 2 cups sour cream
- 1 package bacon
- 1 dash olive oil

RECIPE INSTRUCTIONS:

1. Prep ingredients: dice onion, mince garlic, peel and dice potatoes, and shred cheese.
2. Sauté the onion and garlic in some olive oil until soft and fragrant.
3. Add onion, garlic, potatoes, and chicken broth to the crockpot—salt and pepper to taste.
4. Cook until the potatoes are tender (on low for 7-8 hours or on high for 4-5 hours)
5. While the crockpot is cooking, fry the bacon—make it crispy! Crumble the cooked strips into bits.
6. When the soup is done cooking, partially blend the soup using a potato masher or an immersion blender. Leave some chunks for texture.
7. Stir in heavy cream, 2 cups of cheddar cheese, 1 cup of sour cream, and half of the bacon bits. Cook for an additional 30 minutes on low
8. Serve it up. Set out the extra bacon bits, cheddar cheese, and sour cream for toppings!

