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|  | **Ingredients** | **Step** |
| Cheesy Potato Soup | 1  medium **onion**, chopped (about 1 cup)  1⁄4 cup  **celery**, chopped  1 teaspoon  **oil**  2 cups  **potatoes**, peeled and diced bite size  2 cups  **chicken broth**  1⁄4 teaspoon  **pepper**  3 Tablespoons  **cornstarch**  1 1⁄2 cups  nonfat or 1% **milk**, divided  3⁄4 cup  (3 ounces) **cheddar cheese**, shredded  1 Tablespoon  **bacon bits** or 1 slice **bacon**, cooked and crumbled | 1. In a large saucepan over medium-high heat, sauté onions and celery in oil until onions are clear. 2. Add the potatoes, broth, and pepper. Bring to a boil. Reduce heat; cover and simmer until the potatoes are tender, 15 to 25 minutes. 3. In a small bowl, stir together cornstarch and ¼ cup of milk until smooth. Add remaining milk. Stir into the potato mixture. 4. Cook and stir until thickened and heated through, about 5 minutes. Do not boil. 5. Remove from heat. Stir in cheese until melted. Top with bacon bits. Serve warm. 6. Refrigerate leftovers within 2 hours. |