

Loaded Potato Soup

SERVES:

5-6

PREP TIME: 10 Mins

COOK TIME: 4 or 6 Hours

INGREDIENTS

- 4 Cups Chopped Potatoes
 - 3/4 Cup Onions
 - 4 Cups Chicken Broth
 - 1/2 TBSP Salt
 - 1/2 TBSP Pepper
 - 4 TBSP Butter
 - 1/4 Cup Flour
 - 1.5 Cups Heavy Cream
 - 1/4 Cup Sour Cream
 - Shredded Cheese
 - Bacon

DIRECTIONS

1. Add potatoes, onions, broth, salt, and pepper to the slow cooker.
 2. Set it to low for 6 hours or high for 4 hours.
 3. When there is 30 mins left, in a saucepan at medium heat, melt the butter.
 4. Add in flour and mix until a paste.
 5. Add in heavy cream, mix until combined.
 6. Add in sour cream, whisk and cook until thickened.
 7. Pour in the mix, stir and let cook for another 30 mins.
 8. Cook bacon for topping.

NOTES

