

Loaded Baked Potato Soup

Cook Time 30 minutes

Total Time 40 minutes

Yield 4 servings

Ingredients

- 4 slices bacon, diced
- 5 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 3 1/2 cups milk, or more, as needed
- 3 russet potatoes, peeled and cubed
- 2 green onions, thinly sliced

 Coupons

- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- Kosher salt and freshly ground black pepper, to taste



Instructions

1. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate; set aside.
2. Melt butter in a large stockpot or Dutch oven over medium heat. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes and green onions.
3. Bring to a boil; reduce heat and simmer until potatoes are tender, about 15-20 minutes. Stir in cheese, sour cream, salt and pepper, to taste. If the soup is too thick, add more milk as needed until desired consistency is reached.
4. Serve immediately, garnished with green onion, cheese and bacon, if desired.

All the flavors of a loaded baked potato comes together beautifully in this satisfyingly creamy and comforting soup!