

# chattavore

## BACON AND POTATO SOUP

Prep Time: 15 minutes

Cook Time: 25 minutes

Serves 4

- 4 strips bacon, diced
- 1 large onion
- 2 pounds Russet potatoes, peeled, rinsed, and cut into 1-inch cubes
- 4 cups low-sodium chicken broth
- 4 ounces cream cheese, cut into cubes
- salt and pepper
- cheese, sour cream, and green onions for garnish

1. Preheat a 4-6 quart Dutch oven over medium heat. Cook the bacon until crisp and remove with a slotted spoon to a plate lined with paper towels. Set aside.
2. Remove all but one tablespoon of the bacon fat from the pan. Set back over the heat. Add the onions and cook until soft. Stir the potatoes and the chicken broth into the pan. Bring to a boil then lower the heat and simmer until the potatoes are tender.
3. Place the cream cheese cubes into a bowl. Ladle about a cup of the hot broth into the bowl and whisk until the cream cheese melts. Add back to the bowl and stir to incorporate.
4. Scoop half of the soup into a blender and blend until smooth. Add back to the pot and stir until completely combined. Add salt and pepper to taste. Cook until heated through. Serve with the reserved bacon and other desired toppings.

Note: If you would like to have a freezable soup, puree all of the soup. Potatoes tend to disintegrate when frozen and thawed.

Note 2: This recipe can be prepared in a slow cooker. Cook the bacon and the onions on the stovetop, then add the onions, potatoes, and chicken broth into the slow cooker and cook on low for 6-8 hours, until potatoes are tender, then complete steps 3 and 4.