



*Kitchen
& Kaftans*

EVERYDAY COOKING. ELEVATED LIVING.

Loaded Potato Soup

Ingredients:

- 1 pound bacon
- 8 cups diced potatoes
(Frozen Potatoes can also be used)
- 1 teaspoon salt (optional)
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 4 teaspoons of Chicken Bouillon
- 4 cups water
- 2 - 10-ounce cans cream of chicken soup
- 1 cup heavy cream
- 2 cups shredded cheddar cheese
- 8 ounces cream cheese softened and cut into cubes
- Sliced green onions or chives, Cheese and Bacon for topping



Instructions:

- Cook the Bacon until crispy. Drain on paper towels, crumble, and set aside.
- Place the diced potatoes into the bottom of a crockpot.
- Sprinkle the salt, onion powder, chicken bouillon, garlic powder, and black pepper evenly over the potatoes.
- Add the cream of chicken soup, heavy cream and water. Stir until combined. Mix in about three-quarters of the crumbled bacon, reserving the rest for topping.
- Cover and cook on low for 5-6 hours or high for 2-3 hours, stirring occasionally, until potatoes are fork-tender.
- Stir in 1 cup of the shredded cheddar cheese and the cubed cream cheese. Cover and cook on high for another hour, stirring occasionally, until cheeses are fully melted and soup is creamy.
- Ladle into bowls and top with the reserved cheddar cheese, remaining bacon, and sliced green onions or chives.