



Loaded Baked Potato Soup



Ingredients:

- 4 slices bacon, divided
- 1 cup chopped celery
- 2/3 cup chopped onions
- 2 (14 oz.) cans reduced sodium chicken broth
- 1 (12 oz.) canPET® Evaporated Milk
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme leaves (optional)
- 1 (4.9 oz.) package **Hungry Jack®** Au Gratin Potatoes
- 1/2 cup shredded sharp cheddar cheese, plus additional for garnish
- Sour cream and sliced green onions for garnish

Preparation Directions:

1. **COOK** bacon in 3-quart saucepan until crisp; remove and drain on paper towel. In 1 tablespoon bacon drippings, cook celery and onion for 5 minutes, stirring occasionally.
2. **ADD** chicken broth, evaporated milk, pepper and thyme to saucepan. Place potatoes in large resealable plastic bag. Crush potatoes into small pieces using a rolling pin. Add potatoes and sauce mix to saucepan. Bring to a boil over high heat. Reduce heat and simmer over low heat 20 minutes or until potatoes are tender.
3. **CRUMBLE** cooked bacon, reserving 2 tablespoons for garnish. Stir cheese and remaining bacon into soup until cheese is melted. Ladle into serving bowls; garnish with sour cream, additional shredded cheese, reserved bacon and green onions.

Yield: 6 servings