

Loaded Potato Soup 😊

Comforting and easy to make in the slow cooker, this loaded potato soup gets even tastier with toppings such as cheese, crispy bacon, and green onions.

Yield:

Makes 8 servings

Ingredients

4 pounds new potatoes, peeled and cut into 1/4-inch-thick slices

1 small onion, chopped

2 (14-ounce) cans chicken broth

2 teaspoons salt

1/2 teaspoon pepper

1 pint half-and-half

Toppings: shredded Cheddar cheese, crumbled bacon, green onion slices

Preparation

Layer sliced potatoes in a lightly greased 6-quart slow cooker; top with chopped onion.

Stir together chicken broth, salt, and pepper; pour over potatoes and onion. (Broth will not completely cover potatoes and onion.) Cover and cook on HIGH 3 to 5 hours or until potatoes are tender. Mash mixture with a potato masher; stir in half-and-half. Cover and cook on HIGH 20 more minutes or until mixture is thoroughly heated. Ladle into bowls, and serve with desired toppings.