



Baked Potato Cheddar Soup

Ingredients

1/3 cup all-purpose flour
3 cups milk
2 large Russet potatoes, baked, peeled, and coarsely mashed
1/3 cup plus 2 tablespoons shredded cheddar cheese, divided
1/2 teaspoon salt
1/4 teaspoon fresh cracked pepper
1/2 cup sour cream
1/2 cup thinly sliced green onions, divided
Crumbled cooked bacon, optional

Directions

In a large saucepan, whisk flour and milk until smooth. Bring to a boil; cook and stir until thickened. Stir in the potatoes, 1/3 cup cheese, salt and pepper. Cook over medium heat for 2-3 minutes or until cheese is melted.

Remove from the heat. Stir in sour cream and 1/4 cup onions until blended. Cover and cook over medium heat for 10-12 minutes or until heated through (do not boil).

Garnish with remaining cheese, onions and, if desired, bacon.