



THE J.M. SMUCKER Co

Baked Potato Soup

Prep Time Cook Time Serves Difficulty

10 mins 24 mins 6 N/A

Ingredients

- 2 lbs (1 kg) baking potatoes (3-4)
- 2 tbsp (30 mL) butter or margarine
- 1 medium onion, chopped
- 2 tbsp (30 mL) all purpose flour
- 3 cups (750 mL) chicken broth
- 1 can (354 mL) **Carnation®** Fat Free, 2% or Regular Evaporated Milk

2% Evaporated Partly Skimmed Milk

- 1/2 tsp (2 mL) each; salt and pepper
- 1/2 cup (125 mL) shredded old Cheddar cheese
- **Garnish:**
- fresh parsley, chopped
- 1/3 cup (75 mL) shredded old Cheddar cheese

Directions

Step 1:

Prick potato skins with fork. In microwave oven, bake potatoes on High (100%) for 10-12 minutes, turning once, or until potatoes are tender. Cool. Cut potatoes in half lengthwise. With spoon, scoop out potato (discard skins) and coarsely mash potato with fork. Set aside.

Step 2:

In a large saucepan, melt butter over medium heat. Sauté onion about 3 minutes. Stir in flour, heat about 1 minute. Pour in chicken broth; bring to boil, stirring frequently.

Step 3:

Add evaporated milk, potatoes, salt and pepper; heat through, about 5 minutes, stirring often. Remove from heat; stir in cheese until melted.

Step 4:

Garnish: Serve in bowls and sprinkle with parsley and cheese.

Images

