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CHEESY GERMAN POTATO SOUP

SERVES: 8 SERVINGS | **PREP & COOK TIME:** 40 MINUTES

INGREDIENTS

- 1-1/2 cups shredded Cheddar cheese

- 1 cup shredded Gruyere cheese

- 3 tablespoons all-purpose flour

- 8 slices bacon, sliced into pieces

- 3 large carrots, chopped

- 1 medium onion, diced

- 2 cloves garlic, minced

- 6 cups low-sodium chicken broth

- 1/2 teaspoon ground black pepper

- 1/2 teaspoon crushed red pepper flakes

- 1/2 teaspoon dried thyme

- 1 tablespoon dried parsley

- 2 cans (15 ounces each) READ Salads German Potato Salad

- 1 cup heavy cream

- 1 cup whole milk

- Chopped parsley or chives (optional)

INSTRUCTIONS

1. Place cheeses in gallon-size zip top bag. Add flour. Close bag. Shake until all cheese is covered with flour; set aside.
2. In large Dutch oven, cook bacon pieces over medium heat until crisp, stirring occasionally. Transfer to paper towel-lined plate; set aside for garnish.
3. Pour off all but 2 to 3 tablespoons bacon drippings: discard excess. Place Dutch oven back on medium heat. Add carrots, onion, and garlic. Cook until onions are translucent, and carrots are softened, about 3 to 4 minutes. Add chicken broth, black pepper, red pepper flakes, thyme, and parsley. Stir in German Potato Salad. Continue cooking over medium heat about 5 minutes or until potatoes are heated through, stirring occasionally.
4. Reduce heat to low. Slowly stir in cream and milk. Cook 5 to 8 minutes, until blended and heated through, stirring frequently. Slowly add cheeses, stirring until melted.
5. Serve immediately, topped with reserved bacon, and parsley or chives, if desired.

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