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## GERMAN POTATO SALAD SOUP

**SERVES:** 4 SERVINGS | **PREP & COOK TIME:** 30 MINUTES

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### INGREDIENTS

- 1 cup chopped onion
- 1 cup chopped red bell pepper
- 1 tablespoon olive oil
- 2 cans (15 ounces each) READ German Potato Salas, chopped\*
- 1 bottle (12 ounces) beer, preferably a light ale\*\*
- 3/4 cup reduced-sodium, fat free chicken broth
- 6 ounces (1 cup) diced ham, smoked turkey or sliced smoked sausage, optional
- 1/2 teaspoon salt, optional
- 1/4 teaspoon pepper
- 1 tablespoon chopped parsley
- Rye croutons, optional
- Crumbled bacon, optional

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### INSTRUCTIONS

1. Sauté onion and bell pepper in oil in a Dutch oven or 3-quart saucepan over medium heat until onion just starts to brown, 5 to 7 minutes, stirring

occasionally.

2. Add potato salad, beer, broth and meat, if using, and stir to combine. Bring to a boil, reduce heat and simmer, uncovered, 10 minutes, stirring occasionally. Add salt, if desired, pepper and parsley.
3. Serve topped with rye croutons and bacon, if desired.

\*To chop potato salad, remove top from can, insert clean kitchen scissors into potato salad and snip until chopped.

\*\*You may substitute an equal amount chicken broth for the beer, if desired.

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**FIND IT ONLINE:**

<http://www.readsalads.com/recipes/german-potato-salad-soup>

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