# ELAINE VOCI APPLEGATE & DILLMAN ZOOM MEETING



## Easy Loaded Potato Soup (makes 4-6 bowls of soup)

Make your taste buds happy with this delicious Loaded Potato Soup Recipe. Broccoli and cheddar meet bacon crumbles in this savory "comfort" soup.

- 25 min
- 15 min Prep
- 10 min Cook

### INGREDIENTS

- 1 package (24 oz) ORE-IDA Steam N' Mash cut Russet Potatoes
- 2 cups Classico Creamy Alfredo Pasta Sauce
- 2 cups frozen or fresh broccoli florets, coarsely chopped
- 2 cups whole milk (NOTE: I prefer half-n-half cream)
- 1 teaspoon dried Italian seasonings
- 1 teaspoon garlic powder

### TOPPINGS

cup shredded cheddar cheese
cup crumbled cooked bacon
green onion, sliced thinly

### DIRECTIONS

1. Microwave potatoes as directed; do not mash.

2. Cook Alfredo sauce, broccoli, milk and seasonings in medium saucepan on medium heat 4 to 5 min or until heated through, stirring often. Add potatoes; stir. Simmer on medium-low heat 5 min, stirring frequently.

- 3. Serve in bowls and divide the toppings for each serving.
- 4. To make it a meal, serve with a tossed salad, fresh rolls and butter.