

CHEESY POTATO SOUP



4.6



Prep 5 min

Cook 25 min

Ready in 30 min

ALL YOU NEED IS 30 MINUTES TO TURN POTATOES AND CHEESE INTO A SMOOTH, RICH, HOT SOUP. PAIR WITH CRUSTY BREAD AND A FRESH SALAD FOR A GREAT DINNER.

INGREDIENTS

2½ cups (625 mL) low-sodium vegetable broth

4 tbsp (60 mL) unsalted butter

1 tsp (5 mL) salt

¼ tsp (1 mL) fresh thyme leaves

1½ cups (375 mL) russet potatoes

½ medium onion

1 small carrot

1 celery stalk

2 garlic cloves

Add-Ins



DIRECTIONS

1. Add the ingredients to the Deluxe Cooking Blender in the order listed (don't add the add-ins). Replace and lock the lid. Turn the wheel to select the SOUP setting; press the wheel to start.
2. When the timer is up, press CANCEL. Remove the vented lid cap and carefully add the add-ins. Replace the cap and hold the PULSE button until they are fully combined.

Yield:

6 servings

Nutrients per serving:

U.S. nutrients per serving (1 cup/250 mL per serving): Calories 210, Total Fat 14 g, Saturated Fat 8 g, Cholesterol 40 mg, Sodium 580 mg, Carbohydrate 14 g, Fiber 2 g, Sugars 2 g, Protein 6 g

Cook's Tips:

Peel and cut your vegetables into chunks before you measure them.

Follow the recipe quantities for best results and to minimize scorching.

