

# DINNERLY



## Loaded Baked Potato Soup with Bacon, Scallions, Cheddar & Crispy Potato Skins



1h



2 Servings

Ever been to a party with a baked potato bar? Where you have every topping ever imaginable like bacon, scallions, and lots of cheese? Well, this is like that. Except with a baked potato soup, which if we must say so ourselves, is seriously spudtacular. We've got you covered!

## WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 russet potatoes
- 1 oz scallions
- 2 pkts chicken broth concentrate
- 2 (1 oz) sour cream <sup>7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- garlic
- all-purpose flour <sup>1</sup>
- 1 cup milk <sup>7</sup>
- butter <sup>7</sup>
- kosher salt & ground pepper

## TOOLS

- medium saucepan
- immersion blender, food processor, or blender

## COOKING TIP

If you don't have a blender for step 4, mash the potatoes with a potato masher to desired consistency.

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 840kcal, Fat 51g, Carbs 56g, Proteins 38g



### 1. Prep bacon & veggies

Cut **bacon** into ½-inch pieces.

Scrub **potatoes**, then use a vegetable peeler to remove wide strips of potato skin; reserve skins. Cut peeled potatoes into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop 1 **teaspoon garlic**.



### 2. Cook bacon & potato skins

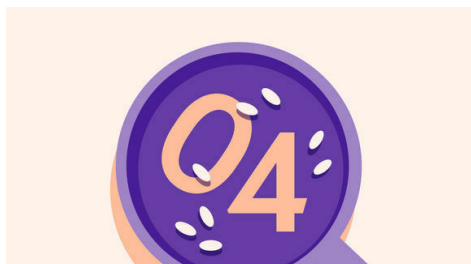
Place **bacon** in a medium saucepan over medium heat; cook, stirring occasionally, until golden-brown and crisp, 6–8 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.

Add **reserved potato skins** to bacon fat in saucepan; cook, stirring often, until golden-brown and crisp, 5–8 minutes. Using slotted spoon, transfer potato skins to same plate; set aside until ready to serve.



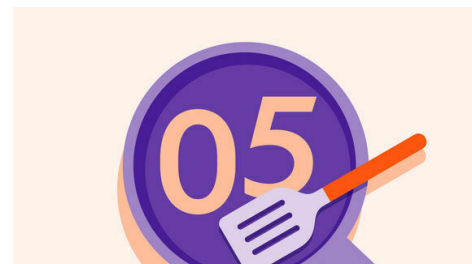
### 3. Start soup

In same saucepan over medium-low heat, combine **scallion whites and light greens, chopped garlic, and 1 tablespoon flour**; cook, stirring occasionally, until scallions and garlic are fragrant, and raw flour scent is gone, 1–2 minutes. Gradually whisk in **1 cup each of milk and water**. Stir in **all the broth concentrate and potatoes**; bring to a boil over high heat.



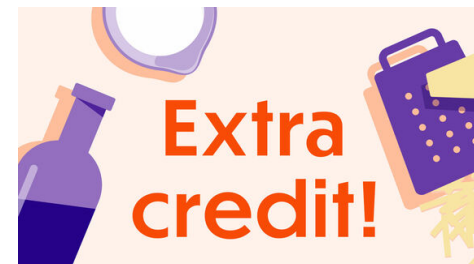
### 4. Simmer potatoes & blend

Reduce heat to medium-low and cover saucepan. Cook until **potatoes** are tender when pierced with a fork, 10–15 minutes. Remove from heat; blend **soup** with a blender until smooth and creamy. Stir in 2 **tablespoons butter**; season to taste with **salt and pepper**.



### 5. Finish & serve

Divide **loaded baked potato soup** between bowls. Top with **sour cream, cheese, bacon, potato skins, and scallion dark greens**. Enjoy!



### 6. Did you know?

After we made the switch to becoming a paperless company at our US and Australian sites, we avoided 2.6 million sheets of paper waste in 2020. As we implement this in all our sites globally, we'll save more than 6 million sheets of paper per year.