JANE SMITH LIFESTYLE

Loaded Baked Potato Soup

Prep: 15 min | Cook: 35 min | Serves: 6



Loaded baked potato soup brings all the best toppings from a baked potato into one creamy bowl. Bacon, cheddar, sour cream, and green onions make it cozy enough for fall but easy enough for an ordinary weeknight.

Ingredients

- 6 slices bacon, chopped
- 1 medium onion, diced
- 3 garlic cloves, minced
- 1/4 cup all-purpose flour
- 4 cups low-sodium chicken broth
- 2 cups milk
- 2 lb russet potatoes, peeled and diced
- 1 cup shredded sharp cheddar, plus more for serving
- 1/2 cup sour cream
- 1/2 tsp kosher salt, plus more to taste
- 1/2 tsp black pepper
- Sliced green onions for serving

Directions

1. Cook bacon in a large pot over medium heat until crisp. Transfer to a paper-towel-lined plate, leaving 2 tbsp drippings in the pot.
2. Add onion and cook 5 minutes. Stir in garlic and flour; cook 1 minute.
3. Slowly whisk in broth and milk. Add potatoes, salt, and pepper.
4. Bring to a gentle boil, then reduce heat and simmer 18–22 minutes until potatoes are tender.

5. Mash some of the potatoes directly in the pot to thicken the soup while leaving plenty of pieces.
6. Remove from heat. Stir in cheddar and sour cream until smooth.
7. Serve topped with bacon, extra cheddar, green onions, and a small spoonful of sour cream.

Jane's Note

Remove the pot from direct heat before adding sour cream and cheese for the smoothest texture.

Storage: Refrigerate up to 4 days. Reheat gently with a splash of milk. Freezing is not recommended because dairy and potatoes can separate.

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