

Creamy Potato Soup

POINTS® Value: 3

Servings: 10 – 1 cup each

Ingredients

- 1 cup fat-free skim milk
- 1 cup water
- 42 oz fat-free, reduced-sodium chicken broth, 3 14oz cans
- 1 pkg McCormick original country gravy mix
- 1 32oz bag Frozen Southern Style Hashbrowns (be sure it has 0 fat) - thawed
- 6 Tbsp Hormel Bits, real crumbled bacon 30% less fat

Instructions

Spray your soup pot with some non-stick cooking spray. Heat your pot and put in your hashbrowns. Brown them slightly; be sure not to burn the potatoes. If some of the potatoes get stuck to the bottom, that's ok.

Pour in 1 can of the chicken broth and scrape up all the brown bits from the bottom of the pot. Then pour in the other two cans. Bring to a boil. Reduce heat and let simmer.

In the meantime, in a separate bowl, whisk together the water & milk with the package of country gravy mix.

Once potatoes are soft and starting to break down, pour in gravy mixture.

Mix in bacon bits and let cook until thick and creamy.

Add Salt to taste (be careful with adding pepper as the gravy is very peppery)

If you don't like chunks in your soup, blend the soup in small batches.

This is a very filling soup and I usually serve 1 cup by itself, but if you are extra hungry, you can serve with a salad.

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