

Loaded Baked Potato Soup

Creamy, cheesy comfort food with pressure-cooker and slow-cooker directions.

Ingredients

- 8 cups potatoes, peeled if desired and cut into small chunks, or prepped with the Rapid-Prep Mandoline using the thick julienne blade on setting #8, then cut in half
- 1/3 cup chopped onion
- 43.5 oz chicken broth
- 1 can (10.75 oz) condensed cream of chicken soup, undiluted
- 1/4 tsp black pepper
- 1 package (8 oz) cream cheese, softened and cut into pieces
- 1/2 lb bacon, cooked and crumbled, or use fully cooked bacon or real bacon bits
- Shredded cheddar cheese, as desired
- Snipped chives, as desired

Pressure Cooker Directions

1. Add potatoes, onion, chicken broth, cream of chicken soup, and black pepper to the pressure cooker. Stir to combine.
2. Lock the lid and cook on high pressure for **10 minutes** if you used the Rapid-Prep Mandoline, or **12 minutes** for larger hand-cut potato chunks.
3. When the cook time is finished, carefully do a **quick release** of the pressure.
4. Open the lid and stir. The potatoes will be very tender, and stirring will naturally break up some of them and help thicken the soup.
5. Add the softened cream cheese and stir until it melts into the soup.
6. Stir in cheddar cheese, bacon, and chives to taste, reserving a little for topping if desired.
7. Ladle into bowls and serve hot.

Melanie's Mealtime Tip: Eight cups of potatoes sounds like a lot of chopping! Use the Rapid-Prep Mandoline with the thick julienne blade on setting #8, then cut the pieces in half. They do not have to be perfectly diced. If your potatoes are very large, cut them into smaller pieces first so they fit the hopper.

Bacon shortcut: Fully cooked bacon or real bacon bits save another step - and one less pan to wash.

Slow Cooker Option

1. Add potatoes, onion, chicken broth, cream of chicken soup, and black pepper to the slow cooker.
2. Cover and cook on **LOW for 8-10 hours**, or until the potatoes are tender.
3. Stir in the cream cheese until smooth and creamy.
4. Finish with cheddar, bacon, and chives.