

Community Helpers Recipe

KIDSNIGHTINBOX.COM

TOOLS

- Cutting board
- Knife
- Large pot or Dutch oven
- Large spoon
- Ladle
- Parchment paper

HINT

If you have leftover soup, place it in a pot or microwave-safe bowl and add a splash of chicken broth to help the consistency.

Disclaimer: Adult supervision is highly recommended when using the knife and heat.



BAKED POTATO SOUP

PREP: 5-7 MIN

TOTAL: 40-50 MIN



INGREDIENTS

- 6 slices of bacon (leave the bacon out for a vegetarian dish)
- 3 cups of russet potatoes peeled and diced into cubes
- 4 tbsp. of butter
- 1/4 cup of flour (GF option: almond or rice flour)
- 2 cloves of garlic
- 5 cups of whole milk
- 2 cups of chicken broth or vegetable broth
- 1 1/2 tsp. of salt
- 1/4 tsp. of ground black pepper
- Shredded cheese for topping
- 1-2 sliced green onions

DIRECTIONS

Alright little chefs, let's get started! First, preheat the oven to 425 degrees. Have your little one(s) line a baking sheet with parchment paper and then add the slices of bacon. Bake in the oven for 25 to 30 minutes until the bacon is crisp.

Next, have your little one(s) peel and chop your potatoes on the cutting board.

Heat a large pot or Dutch oven over medium-high heat. Add the butter and let it melt completely. Have your little one(s) add the flour and whisk continuously for a minute or two. Add the garlic and cook for an additional 30 seconds. Have your little one(s) add the milk and continue whisking until the mixture boils and thickens. Allow the mixture to boil for about a minute.

Add the broth, potatoes, and salt and pepper, and let the mixture come back to a boil. Then lower the mixture to a simmer. Cook the soup for 40 to 50 minutes, stirring occasionally. Once your soup is done cooking use the ladle to make your individual bowl(s). Have your little one(s) top the bowl(s) with cheddar cheese, bacon and green onions.

