

# Loaded Baked Potato Chowder

February 13th, 2024

**This recipe serves: 4**

Prep Time: 00:15

Cook Time: 00:30

Everybody loves a good loaded baked potato. This is a quick and simple recipe to give all the flavors of stuffed potatoes, in a hearty soup. This gluten-free recipe uses mashed potato to thicken the soup.

## Ingredients:

6 Slices Bacon  
4 Garlic Cloves, minced  
4 Cups Chicken Broth  
3 Lbs Russet Potatoes, peeled and diced  
1/2 Teaspoon Salt  
1 Cups (8 Oz) Shredded Cheddar Cheese  
1/2 Cup Scallions, diced  
1 Large pinch (per person) Shredded Cheddar Cheese (for serving)

## Directions:

Add the bacon in an even layer in a large soup pot. Cook until crispy.

Turn off the heat. Transfer the cooked bacon to a paper towel lined plate.

Drain off the Bacon Grease, returning 1 Tablespoon back into the pot.

Place the pot over medium-high heat. Add the Garlic. Stirring constantly for one minute.

Add the Chicken Broth. Stir to combine.

Add the diced potatoes and Salt. Bring to a boil.

Reduce the heat to a Simmer for 15 minutes.

Remove 1 lb of the Potatoes from the Stock and move it to a separate bowl. Mash the 1 lb Potatoes until fully mashed.

Mix the Mashed Potatoes back into the Soup. Whisk until fully integrated.

Add the Cheese. Stir to combine. Simmer 5 minutes.

Finely chop the cooked Bacon and dice the Scallions.

Serve the soup topped with Scallions, Bacon, and Cheese.