

Stovetop Potato Soup

Servings: 4

RECIPE BOX

INGREDIENTS

4 LARGE BAKING POTATOES
3 TBSP BUTTER
3 TBSP FLOUR
6 CUPS MILK BROUGHT TO ROOM TEMPERATURE
1 TBSP CHICKEN BOUILLON
*OR USE 4 CUPS MILK + 2 CUPS
CHICKEN BROTH IN PLACE
OF 6 CUPS MILK + BOUILLON*
1 TSP SALT
PEPPER TO TASTE
PREFERRED TOPPINGS: GREEN ONIONS,
CHOPPED BACON OR SHREDDED CHEESE



DIRECTIONS:

STEP 1: In large pot boil potatoes with skin on. Peel when cool. Cube potatoes. Prepare toppings.

STEP 2: In large pot, melt butter and add flour to make roux. Gradually add milk while stirring, then add bouillon, salt and pepper.

STEP 3: Add cubed potatoes.



Use an all purpose gluten free flour mix.



Use veggie broth instead of the chicken broth.

Nutrition per Serving: Calories 361, Total Fat 10g, Carbs 34g, Protein 19g, Fiber 1g, Sugars 25g.

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