

Broccoli and Loaded Potato Crockpot Soup

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Ingredients:

3 medium baking potatoes
1 can (14 oz.) vegetable broth
1 ½ cups half and half
2 green onions, chopped
¼ cup chopped red pepper
½ tsp salt
¼ tsp pepper
1 cup French onion dip
1 TBSP chives
⅓ cup bacon bits
1 cup broccoli florettes, par cooked
1 cup shredded sharp cheddar cheese

Directions:

*Wash and pierce potatoes. Place on microwave safe dish and microwave 5 minutes. Turn the potatoes over and microwave 5 minutes more.
*Allow to cool until you can safely touch them (can do this part a day in advance and just put potatoes in the fridge), then peel and chop into about 1 inch cubes.
*Put potatoes, broth, half and half, green onion, red pepper, salt and pepper into crockpot. Cook on low for 4 hours, stirring now and then.
*Stir in onion dip, chives, bacon bits, broccoli and cheese. Cook 1 more hour, stirring occasionally.