

Potato Pepperjack Soup

2 Tbsp olive oil
1 green bell pepper, chopped
1 red bell pepper, chopped
1 small onion, diced
2 cloves garlic, minced
2 carrots, diced
4 cups chicken broth
4 cups potato, chopped
1/2 pkg bacon, cooked and crumbled
1/3 cup milk
1/2 tsp salt
1/2 tsp pepper
1 tsp thyme
1 cup half & half
2 Tbsp butter
2 Tbsp flour
1 cup pepperjack cheese, shredded

Heat olive oil in a medium skillet. Add peppers, onion, garlic, and carrots. Saute until soft. Set aside.

Boil potatoes in water until tender; drain. Add broth and sauteed veggies. Stir in bacon, milk, salt, pepper, and thyme.

To prepare roux, melt butter in a saucepan. Stir in flour. Slowly add half & half and stir until it starts to bubble and thicken. Stir into soup along with cheese. If necessary, add milk to reach desired consistency.

Serves 6

Recipe adapted from [The Sisters' Cafe](#)

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