

## Loaded Baked Potato Soup

adapted from Annie's Eats

4-5 russet potatoes  
4 tbsp. unsalted butter  
1/2 cup all-purpose flour, divided  
2 cups milk (I used skim)  
4 cups chicken broth  
2 tsp. salt  
Freshly ground black pepper, to taste  
3/4 cup shredded sharp cheddar cheese  
1/2 cup green onions, chopped  
1/3-1/2 cup light sour cream

For topping:

Sour cream  
Shredded cheddar cheese  
Chopped green onions  
Bacon pieces

Microwave potatoes until cooked through (on my microwave, this took about 11 minutes). Remove from the microwave and let sit until cool enough to handle. Cut the potatoes into small chunks, removing skin if desired.

Melt the butter in a large soup pot. Add the flour, and whisk until combined. Cook, whisking constantly, until golden brown, about 2 minutes. Whisk in the milk, chicken broth and the rest of the flour. Cook until thick and bubbling, about 6-8 minutes. Mix in the potato chunks. Whisk in the salt, pepper, and cheddar cheese and stir until the cheese is melted. Remove from the heat, stir in the green onions and sour cream. Serve immediately. Garnish with sour cream, cheddar cheese, green onions and bacon as desired.