

5-Ingredient Baked Potato Soup

SERVES 6 to 8

INGREDIENTS

- 4 slices bacon, halved
- 6 medium scallions, thinly sliced, white and green parts separated
- 2 pounds frozen hash browns or peeled and cubed Russet potatoes
- 3 cups half-and-half or whole milk
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1 cup shredded cheddar cheese
- Sour cream, if desired

INSTRUCTIONS

1. Place the bacon in a large soup pot and cook on medium heat until browned and crisp, about 8 minutes. Transfer the bacon to paper towels to drain.
2. Add the white parts of the scallions to the pot. Sauté until fragrant, about 1 minute. Add the potatoes and cook, stirring occasionally, for 5 minutes. Add the half-and-half or milk and salt and bring to a simmer. Cook, stirring occasionally, until the potatoes are soft, about 10 minutes. Meanwhile, chop or crumble the bacon.
3. At this point, mash with a potato masher or purée with an immersion blender into your desired consistency. Taste and season with salt and pepper as needed. Serve sprinkled with cheese, scallion greens, bacon and sour cream, if desired.

RECIPE NOTES

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 5 days.