

Choco Fever Dream

Loaded Baked Potato Soup – Creamy Homemade Delight

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large russet potatoes, peeled and diced
- [ ] 4 slices turkey bacon, chopped
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/2 cup sour cream
- [ ] 1 small onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup milk
- [ ] 2 tbsp butter
- [ ] 2 tbsp all-purpose flour
- [ ] Salt and pepper to taste
- [ ] Fresh chives, sliced for garnish

Instructions

1. In a large pot, melt butter over medium heat. Add onion and garlic; sauté until fragrant, about 3 minutes.
2. Stir in flour and cook for 1 minute, then gradually whisk in chicken broth and milk until smooth.
3. Add diced potatoes; bring to a gentle boil, then reduce heat and simmer until potatoes are tender, about 15 minutes.
4. Meanwhile, crisp turkey bacon in a skillet; set aside. Once potatoes are soft, stir in sour cream and half the cheese until melted.
5. Season with salt and pepper. Ladle soup into bowls, top with remaining cheese, crispy bacon, and fresh chives.

Nutrition per serving

420 kcal	16 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, drizzle a little olive oil before serving.
- If the soup is too thick, thin with additional broth.
- Taste and adjust seasoning right before the final garnish.