

CopyCat Bob Evans Cheddar Baked Potato Soup

Ingredients

1 can (10.75 ounce size) condensed cheddar cheese soup
1 can chicken broth
1 1/4 cup 2% milk
1 pound grated Cheddar cheese
4 cups whole milk
2 tablespoons butter
2 tablespoons cornstarch
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic salt
7 medium cooked potatoes, peeled and diced

Directions

Combine the cheese soup, half of the broth, and 2% milk in a large saucepan over medium-high heat. Mix well.

Add the grated cheese and whole milk. In a small bowl, whisk together the cornstarch and remaining broth. Stir it into the soup. Stir in the butter, salt, pepper, onion powder, and garlic salt.

Bring the soup to a boil. Reduce the heat to a simmer and let cook, stirring occasionally, for 15 minutes.

Add the cooked potatoes and let the soup simmer for 15 minutes longer.

Serve immediately or refrigerate the soup and reheat it for best flavor.

Serve the soup with chopped chives, bacon bits, and additional

shredded cheese, if desired.