

CopyCat Longhorn Steakhouse Loaded Potato Soup

Ingredients

1/4 cup butter
1/4 cup all purpose flour
3 cups chicken broth
3 cups milk
16 ounces shredded cheddar cheese (mild)
1/2 cup instant pot flakes
2 large russet potatoes, diced and peeled
Salt
Pepper
Bacon Bits
Extra Cheddar
Green Onions, diced

Directions

Instructions

Over medium-high heat, melt butter in a 3 quart sauce pan.

Stir in flour and cook until flour has blended with butter.

Add chicken broth and stir constantly until mixture starts to thicken.

Add in milk and heat until it starts to simmer, stirring the whole time.

Stir in shredded cheese until smooth.

Add in potato flakes.

Add in LOTS of salt and pepper to taste – it really depends on taste, but I used 2 teaspoons of salt and 2 teaspoons of pepper. Start with a little and go up as you need!

Use an immersion blender to blend until smooth, or pour in batches into a blender.

At this point, bring your soup to a light boil and add in your diced potatoes.

Stir constantly but allow potatoes to cook until they are al dente. You want to make sure you keep stirring so the soup doesn't stick to the bottom of the pot.

Alternatively, you can boil the diced potatoes in a separate pot until al dente and add to soup right before serving.

Serve soup immediately with cheddar cheese, bacon bits, and green onions.