

CopyCat Panera Bread Baked Potato Soup

Ingredients

4 cups low sodium chicken stock
2 teaspoons chicken soup base
2 pounds potatoes scrubbed, peeled, and diced
1/2 white onion chopped
1 teaspoon garlic chopped
2 tablespoons butter
2 tablespoons flour
4 ounces cream cheese
1/2 teaspoon salt
1/2 teaspoon black pepper
2 teaspoons chives
2 tablespoons bacon bits

Directions

In a medium-sized pot add cubed potatoes, chicken stock, and soup base. Cook potatoes in stock over medium heat for about 12 to 15 minutes or until potatoes are tender when pierced with a fork. In a large pot heat butter over medium heat until it melts, add onions, garlic, and saute until the onions are translucent.

Sprinkle flour over the butter, and cook for a minute or two. The butter and flour mixture should become fragrant. Add potato and chicken stock by 1 cup increments and stir until soup mixture is well blended.

Continue until the all of the potatoes and stock are added. Add the cream cheese, and stir until it has melted. Add salt, black pepper, chives, and bacon bits. If desired garnish soup with shredded cheese, bacon bits, and sour cream.