

# Home-style Potato Soup

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HITCHCOCK  
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM  
UNIVERSITY OF FLORIDA

## Ingredients:

1 can	Chicken broth
1 lb	Potatoes (about 3 medium potatoes), peeled and cut into fourths
1 ½ cups	Milk
¼ cup	Chopped onions



## Directions:

1. Heat broth and potatoes to boiling in 3-quart pan, reduce heat.
2. Cover and simmer about 15 minutes until potatoes are tender. Do not drain. Mash potatoes slightly with fork, should still be lumpy.
3. Stir in milk, onions and any desired seasonings. Heat thoroughly but do not boil.
4. Optional: when soup is ready, gradually stir in 1 1/2 cups shredded cheese until melted, and /or add some broccoli.