

POTATO CHIP AND BACON CRUSTED POTATO SOUP



Total Time
MIN.

Serving Size
12 OZ (1 1/2 CUPS)

Difficulty
EASY

Yields
9

INGREDIENTS

	WEIGHT	MEASURE
Smoked Bacon, medium dice	4 cups	1 L
White Cheddar Cheese, shredded	4 cups	1 L
Signature Cream of Leek and Potato Soup	1 4 lb tub	1 1.82 kg Pouch
Potato Chips Kettle, large crush	3 cups	750 mL
Chives or Scallions, sliced	1 cup	250 mL
Sour Cream	1 cup	250 mL

INSTRUCTIONS

- 1) Stir in 2 cups of bacon and 2 cups of white Cheddar into the Signature Cream of Leek and Potato soup.
 - 2) Ladle 12 oz of soup into an oven-proof soup vessel.
 - 3) Top soup with a 1/3 cup of crushed potato chips, 1/4 cup of cheese & 2 Tbsp of diced bacon.
 - 4) Bake in 350 degree oven for 2-3 minutes, until golden brown.
- To Serve: Top with a dollop of sour cream and scallions or chives