

Soups

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Potato Soup (Outback Copycat)

Ingredients

- 1 30oz. bag of frozen, shredded or cubed hash browns
- 3 Cans 14oz. of chicken broth
- 1 Can of cream of chicken soup
- 1/2 Cup onion, chopped
- 1/4 tsp ground pepper
- 1 package cream cheese {don't use fat free. It WON'T melt!!!}

Optional Ingredients

- Green Onions
- Bacon Bits/Pieces
- Shredded Cheese (Cheddar)

Directions

1. In a crock-pot, combine everything EXCEPT for the cream cheese.
2. Cook for 6-8 hours on low heat.
3. About 1 hour before serving, add cream cheese and keep heated until thoroughly melted. Make sure the cream cheese is already softened. Use a whisk to mix the cream cheese if it had trouble melting.
4. Serve with cheese, sour cream, bacon bits, green onions, or whatever else you think would be good!!

Tips

- Stephanie's notes - You can cook this for 3 to 4 hours on medium or regular heat in the crock-pot. I wouldn't turn it up to high since it's a creamy soup and can burn easy at a higher temperature. I also add about a teaspoon of Oregano and a small spoon of garlic (or a tsp of garlic powder) to mine for a flavor boost.

Prep Time:	Cook Time: 3 to 4 hours	Total Time:	Servings:
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Origin : Internet

URL :

Slow-Cooker Three Cheese Broccoli Soup

Ingredients

- 1/4 cup butter
- 1 cup chopped onions
- 1/2 teaspoon freshly ground pepper
- 1/4 teaspoon salt
- 1/4 cup Gold Medal™ all-purpose flour
- 1 can (12 oz) evaporated milk
- 1 carton (32 oz) Progresso™ chicken broth (4 cups)
- 1 bag (16 oz) frozen baby broccoli florets, thawed
- 8 oz Kraft™ Velveeta™ Original cheese product (from 16-oz box), cubed
- 1 1/2 cups shredded extra-sharp cheddar cheese (6 oz)
- 1 cup shredded Parmesan cheese (4 oz)
- Additional shredded extra-sharp cheddar cheese, if desired

Directions

1. Spray 4-quart slow cooker with cooking spray. In 2-quart saucepan, melt butter over medium-high heat. Add onions, pepper and salt; cook 3 to 4 minutes, stirring occasionally, until tender. Stir in flour. Cook 1 minute, stirring constantly. Gradually stir in evaporated milk until smooth. Pour mixture into slow cooker. Stir in broth and thawed broccoli.
2. Cover; cook on Low heat setting 4 to 4 1/2 hours or until hot but not simmering.
3. Add cheese cubes to slow cooker; stir until melted. Add 1 1/2 cups cheddar cheese and the Parmesan cheese; stir until melted. Sprinkle individual servings with additional cheddar cheese.

Tips

- Always keep the slow cooker covered for the specified cook time. Removing the cover lets heat escape, adding 15 to 20 minutes to the cook time. Only remove the cover if a recipe specifies and only after the first 2 hours of cooking.
- If you want to reheat any leftovers, do it over low heat or use the microwave on a low setting, being careful not to boil it.
- Using some processed cheese with the natural cheeses helps keep the soup smooth, since sharp Cheddar can separate when heated.
- The base of the soup is a classic white sauce, but it's being made in slow motion—thickening up over the low heat of the slow cooker. It's convenient to use the frozen broccoli florets, but feel free to use fresh broccoli.

- For easy cleanup, coat the inside of the insert or cooker with cooking spray.
- Slow cookers work most efficiently when they are one-half to two-thirds full.

Prep Time: 15 Min	Cook Time: 4 Hr 15 Min	Total Time: 4 hr 30 Min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/slow-cooker-three-cheese-broccoli-soup/7f3e972e-f269-4eea-b7d6-b72957a5b815>

Zuppa Toscana Soup (Olive Garden Copycat)

Ingredients

- 1 lbs of Italian Sausage (Sage preferred)
- 3-4 Large Russet Potatoes (Diced into 1/2 medallions)
- 1 Sweet Onion (Diced)
- 1 cup bacon bits (Real ones)
- 2 cloves of minced garlic or 1 Tbsp of Garlic Powder
- Salt
- Pepper
- 3 cups of kale chopped
- 5 cans of chicken broth (or 3 cartons)
- 2 cups of heavy whipping cream or evaporated Milk

Directions

1. Brown sausage. Add to soup pot
2. Add bacon bits
3. Add chicken broth to pot and stir.
4. Add onions, potatoes, and garlic powder in the pot.
5. Bring to a boil, then reduce to low-medium heat until potatoes are done (10-15 mins)
6. Salt and pepper to taste
7. Simmer for another 10 minutes
8. Turn to low heat
9. Add kale and stir in cream
10. Simmer for 5 mins and serve

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

Broccoli Cheese Soup

Ingredients

- 4 cups of chicken broth
- 1 can of cream of celery soup
- 1 10 oz. package of frozen broccoli florets
- 1/2 cup butter or margarine
- 1 medium onion, chopped
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 cup shredded cheddar cheese

Directions

1. Mix broth and soup in a large saucepan
2. Bring to a boil over medium-high heat
3. Add broccoli, return to boil and reduce heat
4. Simmer and cover for 5 mins or until broccoli is tender
5. Heat butter in a medium heat
6. Add onion
7. Saute until tender about 5 mins
8. Add flour
9. Cook for 1 minute longer
10. Gradually stir milk into skillet
11. Cook, stirring continually until thickened about 5 mins
12. Add salt and pepper; mix well
13. Stir milk mixture into broccoli mixture.
14. Simmer over low heat, stirring frequently, for about 10 mins
15. Ladle soup into a bowl
16. Top with cheddar

Tips

- You can substitute cornstarch for flour (1/8 cornstarch = 1/4 flour)

Prep Time: 5 mins	Cook Time: 25 mins	Total Time:	Servings: 6
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Origin : Easy Everyday Cooking

URL :