

# 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 :



