



# Bacon Cheddar Potato Soup

★★★★★ 4.0 | (2)

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Submitted By: Vitamix

Dietary Interests: [No Added Sugar](#), [Gluten-Free](#)

## Yield:

4 c ( 960 ml )

## Total Time:

20 Minutes

## Difficulty:

Intermediate



## Ingredients

- 2 cups (480 ml) milk
- 2 (450 g) medium russet potatoes, baked, divided use
- 1/3 cup (40 g) shredded, low fat cheddar cheese
- 1/4 (18 g) small onion, chopped, sautéed in 1 Tablespoon olive oil
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon salt
- 2 ounces (55 g) bacon, cooked, crumbled

## Directions

1. Place milk, one potato, cheese, onion, dill weed, rosemary and salt into the Vitamix container in the order listed and secure lid.
2. Select Variable 1.
3. Turn machine on and slowly increase speed to Variable 10, then to High.
4. Blend for 4-5 minutes or until heavy steam escapes from the vented lid.
5. Reduce speed to Variable 3.
6. Remove the lid plug. Drop in remaining potato and bacon. Blend for an additional 10 seconds, until chopped.

This recipe has been written for the C-Series machines with Variable Speed control and Standard 64-ounce container. If you are using a different Vitamix machine or container size, you may need to make adjustments to the Variable Speed, processing time, and/or ingredient quantities.

## Nutrition Information

Serving Size 1 c ( 240 ml )

Amount Per Servings

Calories 263

Total Fat 14 g

Saturated Fat	7 g
Cholesterol	39 mg
Sodium	752 mg
Total Carbohydrate	21 g
Dietary Fiber	3 g
Sugars	7 g
Protein	14 g

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