

## Cheddar Potato Bacon Chowder



### Ingredients

- 2 cups water
- 2 cups diced potatoes
- 1 cup diced carrots
- ½ cup diced celery
- ¼ cup or 1 small chopped onion
- 1 tsp salt
- ½ tsp pepper
- ¼ cup all-purpose flour
- 2 cups 2% milk
- 2 cups shredded cheddar
- 1 cup chopped cooked bacon

### Utensils

- 1 small and large pot and lids
- Spoon (wooden if available)
- Whisk
- Measuring cups and spoons
- Oven mitts



# Recipe Instructions

### Step 1: Water

In a large pot, add water and turn on medium- high.

### Step 2: Add 7 ingredients

Add to water, potatoes, carrots, celery, onion, salt and pepper.

Bring to a boil and cook 15 minutes or until vegetables are tender, then turn off stove.

### Step 3: Milk and flour mix

In a small pot, place flour in pan, slowly add milk and whisk. Bring to a boil and stir until thick.

### Step 4: Add Cheese

Turn off heat and remove.

To milk mixture, stir in cheese, 1 cup at a time until melted.

### Step 5: Add to veg mix

Pour all of cheese mix into large pot and mix well. Add bacon and continue to mix until combined.

### Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Serve with bread



Scan this QR code with your phone for an instructional video on how to make this recipe.

**Kitchen Safety Tips:** Always open lid away from yourself or anyone else.

Cool soup, portion and freeze for a quick meal!

Cook bacon before starting soup!