

Cream Cheese Potato Soup by Lynn's Recipes



Lynn demonstrates how to make a delicious Cream Cheese Potato Soup that is perfect for days when the weather is cooler.

Ingredients:

- 4 cups chicken broth
- 6-7 potatoes, peeled and cubed
- $\frac{1}{4}$ cup onion, minced
- $\frac{1}{2}$ teaspoon seasoning salt
- $\frac{1}{4}$ teaspoon pepper
- 1 Tablespoon parsley
- 1 (8 ounce) package low fat cream cheese
- 1 cup frozen corn
- Bacon, cooked & crumbled, if desired for garnish

In a medium sized soup pot, bring potatoes, onions, and seasonings to a boil. Reduce heat and continue to cook until potatoes are fork tender. Remove about $\frac{1}{2}$ cup of the potatoes and mash to release the starch and thicken the soup. Return to the soup pot with the rest of the potatoes and stir. Reduce the heat to low and add the cream cheese, stirring until melted. Add the corn

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and heat through.

Serve with crumbled bacon on top, if desired.

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Lynn's Recipes: October 2012
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