



Loaded Double Dippin' Potato Soup

1 pound multi-colored baby potatoes
3 Tablespoons canola oil
½ teaspoon salt
1/8 teaspoon black pepper
2 Tablespoons grated Parmesan cheese
1/2 cup butter
1/2 cup all purpose flour
4 cups milk
2 cups vegetable stock
1 (24 ounce) package garlic flavored mashed potatoes, cooked
5 ounces grated cheddar cheese, divided
1/3 cup cooked bacon bits
1/4 cup chopped chives

Toss potatoes in 2 Tablespoons oil; season with salt, black pepper, and Parmesan cheese. Spread evenly in lightly greased 17x15 inch baking pan. Bake in preheated 400 F degree oven for 30 minutes or until tender; turning once during baking.

Meanwhile over medium heat in a large saucepan, melt butter; stir in flour to make a roux about 1 minute. Gradually stir in the milk and stock. While stirring, cook until mixture starts to thicken.

Cook the mashed potatoes in a microwave according to package directions. Stir the thick mashed potatoes into the soup. Stir in about 3 ounces grated cheddar cheese, bacon bits, and chopped chives.

Serve hot soup in bowls; garnish with shredded cheese and top with two to three Parmesan roasted potatoes. Serves: 4 to 6

About the recipe:

Just know that everyone loves creamy potato soup with that velvety texture and added sour cream, melting cheese, and bacon bits. But how about adding something new, crisp roasted, tiny whole potatoes add an unexpected surprise to this popular soup?