

LOADED POTATO SOUP

serves 6

INGREDIENTS

32 oz bag frozen diced hash brown potatoes
1 large onion, pureed or diced
1 cup shredded carrots
4 cups vegetable or chicken broth
3 tsp minced garlic
1/4 cup butter, cut into slices
2 tsp salt
1/2 tsp pepper
1 tsp celery salt
8 oz package diced or cubed ham (optional)

DIRECTIONS: Add hash browns, onion, carrots, broth, garlic, butter, salt, pepper, celery salt and ham (optional) to a gallon sized freezer bag or container for instant pot.

MAKE IT A FREEZER MEAL: Seal bag or container, removing as much air as possible and freeze. Double bag to assure no leaking.

Options of preparing when taking from freezer:

COOK IN INSTANT POT

From frozen, add contents into an instant pot. Saute for 5 minutes or until you have about 1/4 cup of liquids. Cook for 10 minutes at high pressure then allow 10 minutes for natural release.

From thawed or freshly made, transfer into an instant pot. Cook for 9 minutes at high pressure, then allow 10 minutes for natural release.

COOK IN CROCK POT

From frozen, transfer to slow cooker. Cook on high for 5 hours or low 7-8 hours. From thawed or freshly made, transfer into slow cooker. Cook on high for 3-4 hours or low 6 hours.

TO SERVE: After cooking in Instant Pot or Crock Pot, consider adding in 1.5 cups of heavy cream and stir until well combined. Serve topped with cheddar cheese, bacon bits or sour cream if desired.