

<u>Panera's Cream Cheese Potato Soup Recipe</u> Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes Cook time: 30 Minutes

Ingredients:

- 4 cups Chicken Broth
- 4 cups Potatoes, peeled and cubed (if you have yellow potatoes, it makes for a nice color)
- 1/4 cup Onions, chopped and minced
- ½ tsp Season Salt
- 1/4 tsp White Pepper
- 1/4 tsp Ground Red Pepper
- 8oz Cream Cheese

Directions:

- Combine chicken broth, potatoes, onion and spices in a large pot.
- Bring to a boil on medium heat, and continue to allow the soup to boil until potatoes are tender.
- Smash potatoes to release heat for thickening (hubby uses his stick blender).
- Reduce to low heat.
- Add cream cheese.
- Continue to heat, stirring frequently, until cream cheese melts.
- Serve hot.
- Makes 8 servings Panera's Cream Cheese Soup Recipe