



Good-For-You Loaded Potato Soup

Warm, hearty, and lighter than traditional potato soup! Add rich creaminess to this Good-For-You Loaded Potato Soup with Bison Sour Cream. Garnish with bacon, cheese, and chives to make a meal out of it!

Servings	Prep Time	Cook Time	Total Time
8	5m	5hr	5hrs 5m

Ingredients

- ½ cup Bison Light Sour Cream
- 2 lbs small yellow potatoes, peeled and diced
- 1 small head of cauliflower, chopped
- 1 bunch green onions, chopped, greens and whites separated
- 6½ cups fat-free chicken broth
- ½ tsp salt
- ¼ tsp garlic salt
- 3 oz Neufchâtel cheese
- 2 Tbsp butter
- 1½ cups reduced-fat cheddar, shredded (½ cup reserved for toppings)
- 15 pieces bacon, cooked, finely chopped

Instructions

1. Add potatoes, cauliflower, and white parts of green onions to crockpot.
2. Pour chicken broth into crockpot until vegetables are just covered. Season with salt and garlic salt.
3. Cover and cook on low for 5 hours.
4. Use a potato masher, or immersion blender, and mash directly in the crockpot.
5. Add in the Bison Sour Cream, cream cheese, and butter. Stir until combined. Add in 1 cup of the cheddar cheese, stir.
6. Ladle soup into a bowl and top with a pinch of green onions, shredded cheddar and chopped bacon. Serve and enjoy!

