

Baked Potato Soup

1/2 Medium Onion, diced
1 Shallot, minced
2 Garlic Cloves, minced
3 C Imagine No-Chicken Chicken Broth
2 C Non-Dairy Milk
2 C Water
7-8 Medium Potatoes, chopped
1 Tbsp Worcestershire Sauce
5 Green Onions, white and green parts, chopped
2 Tbsp dried Chives
1/3 C Nutritional Yeast
2 Tbsp Prepared Mustard (or Dijon)
dash Hot Pepper Sauce
1 tsp Salt
1/4 tsp Pepper
1/4 Vegan Bac-un Bits

Sauté onion, shallot and garlic until fragrant. If it starts to stick to the bottom, deglaze a little with some of the broth. Add broth, milk, water, potatoes and Worcestershire and bring to a boil. Reduce heat to medium and add remaining ingredients. Allow to semi-boil for about 15 minutes, stirring occasionally. Turn heat down and simmer for another 15-20 minutes. Use a potato masher to mash up some of the soup to the consistency you prefer. I mash up about 2/3 and leave the remaining bigger chunks. Serve plain or garnish with vegan sour cream, cheese or crusty buttered bread. Husband and kid approved. :)