

## Potato Leek Soup

2 cup chicken broth (1 can)  
2 ea med potatoes (I use 1 can diced potatoes)  
2 strips cooked bacon (or 1 TBSP bacon crumbles)  
2 cup milk  
¾ cup mashed potato flakes  
1 pkg Knorr leek soup and dip mix (1.8 oz)  
2 ea green onions (sliced) (or if you're feeling fancy – use leeks)  
~ ~ Shredded cheddar cheese  
~ ~ sour cream

Heat broth, potatoes, bacon until hot or raw potatoes are near done. Add milk, potato flakes and soup mix. It will thicken quickly.

Prepare bread bowls. I use Shepard's bread, available in most grocery store bakeries. Cut hole in bread. Mash bread against sides of bowl to make more room and form a thick bowl. Sprinkle cheddar cheese in bottom this coats the bottom and makes it more moisture-proof. Butter bread lids. Toast bread bowl and lids under broiler for a couple of minutes.

Ladle soup into bread bowl. Garnish with shredded cheddar cheese, bacon crumbles and little green onions. Add a dollpop of sour cream.