

Hormel
**THICK
& EASY**

Pureed Loaded Baked Potato Soup





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IDDSI LEVELS 4 5 6 7



INGREDIENTS

	1 Serving	6 Servings	12 Servings
Butter	1/2 Tbsp	3 Tbsp	1/3 cup + 1 Tbsp
Milk	1/4 cup	1 1/2 cups	3 cups
Mashed potatoes, prepared	1/2 cup	3 cups	1 1/2 quarts
HERB OX® Chicken Broth packets Prepared Chicken Broth Item: 35188*	1/4 cup	1 1/2 cups	3 cups
Salt	1/8 tsp	3/4 tsp – 1 tsp	1 1/2 – 2 tsp
Black pepper	1/16 tsp	1/4 tsp – 1/2 tsp	1/2 – 1 tsp
Dried parsley (optional)	1/8 tsp	3/4 tsp – 1 tsp	1 1/2 – 2 tsp
THICK & EASY® Instant Food & Beverage Thickener** Item: 17938	2 tsp	1/4 cup	1/2 cup

NUTRITION

Serving Size: ~8fl. oz.
Calories: 230
Total Fat: 12g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 35mg
Sodium: 1040mg
Total Carbs: 25g
Dietary Fiber: 2g
Total Sugars: 5g
Added Sugars: 0g
Protein: 6g
Vitamin D: 4% DV
Calcium: 8% DV
Iron: 2% DV
Potassium: 8% DV

SUGGESTED TOPPINGS

THICK & EASY® Pureed Bacon Thawed & heated per package instructions Item: 24037	1/2 Tbsp	3 Tbsp	6 Tbsp
Sour cream	1/2 Tbsp	3 Tbsp	6 Tbsp
Cheese sauce	1/2 Tbsp	3 Tbsp	6 Tbsp
Chives (as allowed)	1/2 tsp	3 Tbsp	6 Tbsp

*For a lower sodium recipe, use prepared Herb Ox® Sodium Free Chicken Broth (#36087) in place of regular chicken broth

**Note: Amount of thickener may be adjusted to meet desired consistency level. The amount of thickener listed in recipe above will thicken soup to IDDSI level 4 (pureed) when served hot. Soup will become thicker as it cools.

DIRECTIONS

- Combine butter, milk, prepared mashed potatoes, chicken broth, salt, black pepper and dried parsley in a saucepan or stock pot and stir well.
- Bring to a boil, stirring occasionally.
- Add **THICK & EASY® Instant Food & Beverage Thickener** and blend with a wire whisk until thickened.
- Keep warm for service at 135°F or higher.
- Portion approximately 8 fl. oz. (about 1 cup) per serving. Top with garnishes, as desired.