



Sausage Potato Soup

total time: 30 min | servings: 6 | \$1.10 per serving*

INGREDIENTS

- 4 Bar-S Smoked Sausages
- 6 medium potatoes, peeled and cubed
- 2 cups frozen corn
- 1 1/2 cups chicken broth
- 1/4 cup carrots, sliced
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 1/2 cups whole milk
- 1 cup shredded cheddar cheese

GET COOKING

1. Slice sausages into 1-inch pieces.
2. Using a large saucepan, brown sliced sausages. Set sausage aside.
3. Using the same pan, combine potatoes, corn, chicken broth, carrot slices, and seasonings. Bring mixture to a rolling boil.
4. Reduce heat to low and cover the saucepan. Simmer mixture until vegetables are tender, about 15 minutes.
5. Add sausage back into the mixture and stir.
6. Add milk and cheese and cook over low heat to melt the cheese.
7. Garnish with parsley if desired. Serve and Enjoy.