

Cheddar-Potato-Broccoli Soup

With Briess® Roasted Potato Flour

INGREDIENTS	US/Oz	METRIC/g
Butter	.5	14.2
Chopped Onions	5.3	150
Dehydrated Potato Cubes	5.6	160
Boiling Water	20	567
2 Chicken Bouillon Cubes		
Frozen Broccoli	10	283.5
Water	8	226.8
Milk	8	226.8
BRIESS® ROASTED POTATO FLOUR	.42	11.9
Shredded Cheddar Cheese	4	113
Salt and Pepper to Taste		
		1,753.2g

1. Melt butter in saucepan. Add onions and sauté 5 minutes until onions are glassy and tender.
2. Add potatoes, 2 ½ cups boiling water and bouillon cubes.
3. Cover and bring to boil, reduce heat and simmer 15 minutes, until potatoes are tender and most water is absorbed.
4. With slotted spoon, remove 1 cup of potatoes. Set aside.
5. Pour contents of sauce pan into blender; puree.
6. Return to sauce pan, add 8 oz water, 8 oz milk, broccoli, roasted potato flour and slowly add potatoes to desired thickness.
7. Stir constantly while bringing temperature up.
8. Add cheddar cheese.
9. Cover and let simmer.
10. Salt and pepper to taste.

BENEFITS OF BRIESS INGREDIENTS

Briess® Roasted Potato Flour adds comforting savory flavor and aroma

Briess® Roasted Potato Flour has 7.8g of dietary fiber per 100g

Briess® Roasted Potato Flour has 8.2g of protein per 100g

100% roasted potatoes

Gluten free

All natural

Kosher certified

Non-GMO

Made in the U.S.A. from domestically grown raw dehydrated potatoes

Source multiple ingredients from one supplier

Available in 50-lb paper bags