

What is the recipe for baked potato soup paula deen?

This can be regarded as a very popular question among a lot of people who love the recipes of paula deen. In addition to that, if you are someone who loves eating potatoes, then the **baked potato soup paula deen** recipe will surely fascinate you. As we all know, potatoes are extremely nutritious and if they are consumed in the form of soups, then their nutritional value increases even more. Another significant advantage of this recipe is that it can be consumed by everyone irrespective of their age. You can also give this soup to small children and toddlers. They will definitely enjoy this delicious soup. It can also be considered as an excellent food item that can be consumed during fever and illness. It will definitely provide us the much needed energy during such circumstances. Here, we will be looking at the ingredients of this soup in detail. Thereafter, we will be discussing the recipe that needs to be followed in order to prepare this delicious soup. So, without further delay, let's get into our discussion of this wonderful recipe.

Ingredients of **baked potato soup paula deen**

As we have already mentioned, this soup is extremely delicious as well as nutritious. Hence, we should definitely have a clear idea regarding the ingredients that need to be used in order to get the right flavors. As we all know, paula deen has the capability to turn simple dishes into extraordinary ones by using different elements of flavor in the right proportion. This soup recipe can be considered as creamy and delicious. It is definitely the best comfort food that everyone will surely enjoy. In addition to that, it is even better with cheese and bacon on top. So, let's take a look at the wonderful ingredients of this amazing soup.

Main Ingredients

1. Russet Potatoes, peeled and diced
2. White Onion, finely diced
3. Cream of Chicken Soup
4. Chicken Broth
5. Salt and Pepper
6. Cream Cheese, softened
7. Shredded Cheddar Cheese

Toppings

1. Shredded Cheese
2. Chopped Green Onion or chopped onions
3. Bacon Bits
4. Sour Cream

Recipe

In the previous section, we have given a detailed overview regarding the ingredients and toppings that are used in the preparation of this soup. Now, let's take a look at the recipe of the [baked potato soup paula deen](#).

1. First of all, we have to add all ingredients to the crock pot. We have to place all the ingredients except the cheese and toppings in the crock pot. Then we have to cover and cook on low flame for 5 hours. During this time, we have to stir occasionally.
2. Then we have to dice the cream cheese. Thereafter, we have to stir in the cream cheese and the shredded cheddar cheese. Then we need to cover and cook on low for 20-30 more minutes until the cheese cooks and has melted.
3. Thereafter, we can add our favorite toppings and serve the soup. We can also refrigerate any leftover soup in an airtight container for up to 5 days. But, we have to keep in mind that the soup will thicken as it cools and hence, we will have to add broth when reheating the soup.

Conclusion

Thus, from our discussion of the topic, "**baked potato soup paula deen**", it can be concluded that the soup is very nutritious and is prepared in a very healthy manner as well. Here, we have given a detailed overview regarding the different ingredients that are used in the preparation of this soup. We have also looked at the recipe that needs to be followed in order to prepare this wonderful soup.