

LYONS
**THICK
& EASY®**

Pureed Loaded Baked Potato Soup





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IDDSI LEVELS    



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

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.

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

DIRECTIONS

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