

POTATO CHEESE SOUP

2 Tbsp butter

2 cups yellow onion, chopped

2 cups carrot, chopped

6 parsley sprigs

5 cups stock

1 cup fresh baby spinach

2 large potatoes, peeled and cubed

1 cup fresh dill

2 cups cheddar cheese

Salt and pepper to taste

Melt butter in a large pot. Add onions and carrots and heat, covered, until tender.

Add parsley, stock, spinach and potatoes. Bring to a boil and simmer until potatoes are tender.

Add dill and remove soup from heat. Let soup cool a bit.

Puree to smooth in blender or food processor. Return to pot and heat on low. Add salt, pepper, and cheese. Let the cheese melt and serve.

Total time: 1 hour

Serves 10

From Kristi