

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Potato Yummy Soup

Ingredients:

6 medium potatoes, peeled and diced 2 medium onions, chopped 6 cups low sodium, low fat chicken broth 1 Tablespoon butter salt and pepper to taste 1/8 teaspoon parsley (for garnish)

Makes 6 servings - 13% calories from fat

Nutrition Fac Serving Size 2 cups Servings Per Container 6	cts
Amount Per Serving	
Calories 140 Calories from	Fat 15
% Da	ily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 470mg	20%
Total Carbohydrate 29g	10%
Dietary Fiber 4g	16%
Sugars 5g	
Protein 5g	
Vitamin A 2% • Vitamin C	50%
Calcium 2% • Iron 6%	
*Percent Daily Values are based on a 2,0 diat. Your daily values may be higher or k depending on your calorie needs: Calories: 2,000	
Total Fat	80g 25g 300mg 2,400mg 375g 30g
Calories per gram: Fait 9 • Carbohydrate 4 • Prote	in 4

Instructions:

- 1. Wash, peel and dice potatoes, and chop onions, set aside.
- 2. In a covered saucepan, melt butter. Add potatoes and onions and gently cook until soft but not colored.
- 3. Add the chicken broth, and salt and pepper to taste. Heat thoroughly.
- 4. Sprinkle with parsley and serve.

Notes:

- Milk and water may be substituted in place of chicken broth (for a white broth).
- Serve as a chunky soup or puree in a blender for a creamy soup.



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