

Nacho Potato Soup

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A simple and easy soup recipe that can be ready in 20 minutes or less! This tasty, cheesy, and comforting soup combine basic ingredients and simmers them to perfection. Serve up to a house full of hungry teenagers after soccer practice, or a surprisingly memorable late-night snack.

Ingredients:

1 pkg (5-1/4 ounces) au gratin potatoes
1 can (11 ounces) whole kernel corn - drained
1 can (10 ounces) diced tomatoes and green chiles
2 cups of water
2 cups of milk
2 cups of cheese, cubed

Directions:

1. In a large, heavy bottomed saucepan, combine potatoes, corn, tomatoes and water. Mix well and bring to a boil.
2. Reduce heat; cover and simmer for 15-18 minutes or until potatoes are tender.
3. Stir in milk and cheese, and cook over low heat until cheese is melted.
4. Serve immediately topped with a dash of hot sauce and a side of tortilla chips.

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