## **Potato Cheese Soup Recipe**

(\*Vegan Makeover is Simple!)

## **INGREDIENTS**

4-5 Small to Medium Russet Potatoes Cubed

One Onion diced

2 Cups of Sharp Cheddar Shredded (\* 8oz of Dairy Free Cheddar Shreds)

3/4 Cup of Milk (\*Oat Milk rather than Dairy)

1 Cup of Corn

2 tbsp of butter (\*Vegan butter spread)

1 teaspoon of Dill

1 1/2 boxes of Chicken Broth (\*Vegetable Broth)



Sautee diced onions in butter for a few mins
Put potatoes in
Pour on Chicken Broth
Salt and Pepper to taste
Add Dill
Bring to a boil
Simmer for 25 mins or until potatoes are tender
When potatoes are soft, mash with a potato masher
Add corn and milk
Let it heat through
Remove from burner
Add cheese, stir until melted

That's it!

ENJOY!

