

# Hash Brown Soup

Delish.com (Best Loaded Hash Brown Soup)

40 minutes – Makes 4 to 6 servings



## Ingredients

8 slices bacon – cut into 1 inch pieces  
½ cup onion – chopped (~1/2 onion)  
½ cup celery – chopped (~2 stalks)  
2 cloves garlic – minced  
1 Tablespoon butter (optional)  
1 bag shredded hash browns, thawed  
Salt & Pepper  
4 cups (1qt) chicken broth  
1 cup whole milk  
1 cup shredded cheddar cheese + more for garnish  
1 teaspoon hot sauce  
1 Tablespoon chopped chives (= garnish – optional)  
½ cup sour cream (= garnish – optional)

## Preparation

1. Chop bacon, onion, celery, and garlic.  
\*This step could be completed prior to the camping trip\*
2. In a large pot, cook bacon until crispy. Remove bacon, reserving ~2 Tbls of fat in the pot. OPTIONAL – add 1 Tbls butter if not enough fat remains in the pot.
3. Add chopped onion and celery and sauté until tender.
4. Add garlic and hash browns and cook until garlic is fragrant and hash browns are crispy (~2-5 minutes).
5. Season with salt and pepper.
6. Pour in chicken broth, milk, cheese, and hot sauce. Stir to mix. Bring to a boil. Let simmer for 8 to 10 minutes.
7. Serve soup. Individuals garnish with bacon, cheddar cheese, chopped chives, and a dollop of sour cream.

## Cooking Utensils/Items

Large pot with lid  
Knife – paring  
Cooking spoon  
Measuring cups and spoons  
Cutting board  
Soup Ladle - optional

### *Substitutions:*

**Bacon = Turkey or other**  
**Cheese = Mozzarella or other**  
**Milk = 2%**

# Hash Brown Soup

## Meal Planning & Budgeting

Makes 4 to 6 servings

### Ingredients

8 slices bacon – cut into 1 inch pieces  
 ½ cup onion – chopped (~1/2 onion)  
 ½ cup celery - chopped (~2 stalks)  
 2 cloves garlic – minced  
 1 Tablespoon butter (optional)  
 1 bag shredded hash browns, thawed  
 Salt & Pepper\*  
 4 cups (1qt) chicken broth  
 1 cup whole milk  
 1 cup shredded cheddar cheese + more for garnish  
 1 teaspoon hot sauce  
 1 Tablespoon chopped chives  
 ½ cup sour cream

### Shopping List

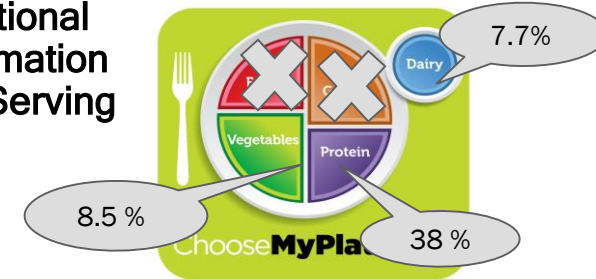
1 package of bacon  
 1 onion  
 1 (group) of celery  
 1 bulb of garlic OR minced garlic  
 Butter  
 1 bag shredded hash browns  
 Chicken broth (4 cups/1 qt/32fl oz or instant)  
 Whole milk  
 Shredded cheddar  
 Hot sauce  
 Chopped chives  
 Sour cream

### Costs (approximations)

\$ 3.19 (or more depending on brand and meat type)  
 \$0.50 (depends on size)  
 \$1.89  
 \$0.67 – bulb (\$2.49 – minced (4.5 oz))  
 \$2.79 + (depends on tub or sticks & brand)  
 \$1.67 to \$2.99  
 \$0.50 \*2 = \$1 (2 – 14 oz cans) OR \$2.19 (bouillon cubs) OR \$3.59 (bouillon powder)  
 \$1.19 (1/2 gallon)  
 \$2.29 (8oz)  
 \$0.89 + (depends on size and brand)  
 \$3.35 (14oz)  
 \$1.39 (16oz)

**TOTAL RECIPE COST = \$20.82 to \$26.55**

### Nutritional Information Per Serving



PER Serving (based of 4)	Fat (g)	Carbs (g)	Protein (g)	Calories
Bacon	5	-	4	70
Onion	0.02	2.02	0.18	8.38
Celery	0.04	0.60	0.14	3
Minced Garlic	0.01	0.33	0.06	1.25
Butter	3	0	0	25
Hash Browns	0	40.5	0	25
Cheddar Cheese	9	2	6	120
Sour Cream	0	2.25	0.13	8.75
<b>TOTAL</b>	<b>22%</b>	<b>17%</b>	<b>38%</b>	<b>~394</b>

\*Did not add to shopping list – assumed already in Patrol Box