

# Potato Chip and Crusted Bacon Potato Baked Soup

TOTAL TIME  
**40 min**

SERVING / SIZE  
**12 oz (1½ cups)**

SERVINGS  
**12**



A baked twist on classic comfort, featuring Signature Cream of Potato with Bacon Soup, topped with smoked bacon, White Cheddar, crispy Kettle® chips, chives, and sour cream for a rich and flavorful soup your guests will love.

**MADE WITH**



**Signature Cream of Potato with Bacon**  
CASE CODE 08166

## Ingredients

900 g	Smoked Bacon, medium dice
454 g	White Cheddar cheese, shredded
1 pouch (1.81 kg)	<b>Signature Cream of Potato with Bacon</b>
210 g	Kettle® Potato Chips, large crushed
40 g / 150 g	Chives or scallions, sliced
250 mL	Sour cream

## Directions

- 1 Preheat the oven to 180°C or 350°F.
- 2 Stir in 450 g (2 cups) of bacon and 400 g (2 cups) of white Cheddar into the Signature Cream of Potato with Bacon soup.
- 3 Ladle 355 mL (12 oz) of soup into an oven-proof soup vessel.
- 4 Top soup with a 32 g (½ cup) of crushed potato chips, 28 g (¼ cup) of cheese & 14 g (2 Tbsp) of diced bacon.
- 5 Bake in 177°C (350°F) oven for 2-3 minutes, until golden brown.

## To Serve

Top with a dollop of sour cream and scallions or chives