

Potato Soup

Serves: 4-6

Ingredients:

- 4 russet potatoes
- 8 oz Smoked turkey sausage
- 3 cups fresh baby spinach leaves
- 1/2 small white or yellow onion
- 2 cloves garlic
- 3 cups chicken broth
- 8 oz cream cheese, cubed
- A few dashes of pepper
- A few dashes of liquid smoke
- A few dashes of sweet paprika (regular paprika will work)

Toppings:

Cheddar cheese

Green onion, sliced

Broccoli, finely diced

Instructions:

1. Peel and dice potatoes then add potato in a pot with chicken broth, boil on medium-high, and simmer until potatoes are fork tender. Turn the heat to low and mash the potatoes using a potato masher.
2. While potatoes cook dice up sausage, spinach, onion, & garlic. Heat olive oil in a large saucepan and add in chopped ingredients sauté over medium-high heat until tender. Set it aside.
3. Add cream cheese to the potatoes and stir over medium heat until the cream cheese has melted. Add the sauteed ingredients to the potatoes. Add pepper, liquid smoke, and paprika. Stir to combine. Enjoy!