



Palatable

Potato Soup (Outback Copycat)

🕒 Prep: 30m · Cook: 3h · Total: 3h 30m

Ingredients

- 1 30oz. bag of frozen, shredded or cubed hash browns
- 3 Cans 14oz. of chicken broth
- 1 Can of cream of chicken soup
- 1/2 Cup onion, chopped
- 1/4 tsp ground pepper
- 1 package cream cheese {don't use fat free. It WON'T melt!!!}

Optional

- Green Onions
- Bacon Bits/Pieces
- Shredded Cheese (Cheddar)

Instructions

1. In a crock-pot, combine everything EXCEPT for the cream cheese.
2. Cook for 6-8 hours on low heat.
3. About 1 hour before serving, add cream cheese and keep heated until thoroughly melted. Make sure the cream cheese is already softened. Use a whisk to mix the cream cheese if it had trouble melting.
4. Serve with cheese, sour cream, bacon bits, green onions, or whatever else you think would be good!!

Notes

Stephanie's notes - You can cook this for 3 to 4 hours on medium or regular heat in the crock-pot. I wouldn't turn it up to high since it's a creamy soup and can burn easy at a higher temperature. I also add about a teaspoon of Oregano and a small spoon of garlic (or a tsp of garlic powder) to mine for a flavor boost.

🔗 Source: [🔗](#)