

# SUPER EASY POTATO SOUP

with Ham

## Ingredients:

- 6 medium potatoes (or 2 quart jars of canned potatoes - diced)
  - 3 carrots (or 1 pint jar of canned carrots - sliced)
  - 1/4 cup butter
  - 2 Tbsp minced onion (or 1/8 cup of diced onions)
  - 3-4 cups chicken broth
  - 1-2 cups chopped ham
  - 1 cup heavy cream
1. Cut potatoes and carrots into bite-sized pieces or use some from your canning pantry already diced.
  2. In a dutch oven or large pot, saute the onion in butter.
  3. Pour in chicken broth and stir on high heat until bubbly.
  4. Add potatoes and carrots to pot.
  5. Allow potatoes to cook about 15-20 minutes or until tender (if used raw and noncanned potatoes).
  6. Add ham, salt, and pepper.
  7. Remove from heat and add heavy cream.

*Serve with salad and bread.*