



Caldera España Smokey Cheese Soup

TIMING:

10 min Prep

MAKES:

4 servings

INGREDIENTS

- **4 cups** chicken broth
- **½ cup** carrots, *diced*
- **½ cup** onion, *diced*
- **½ cup** celery, *diced*
- **½ cup** milk
- **1/3 cup** all-purpose flour
- **½ cup** bacon bits, *for garnish*
- Garlic Powder, *to taste*
- **8 oz** Caldera Espana, *shredded*



DIRECTIONS

1. Place 1 cup of chicken broth, carrots, onions, and celery into saucepan. Cook over medium-high heat for 10 mins or until vegetables are softened.
2. In a separate pot, add 2 cups of chicken broth, milk, and cheese. Reduce heat to medium and cook until cheese is completely melted. Add saucepan broth and vegetables into pot.
3. In a mixing bowl combine flour and remaining chicken broth. Pour into pot and stir until soup has thickened, an appropriate substitute would be a light Roux.
4. Add garlic powder to taste, garnish with bacon bits, and serve.