

# RECIPE: Ham and Potato Soup

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## *Slow cooker directions*

**Step 1:** No need to thaw. Cook from frozen.

**Step 2:** Dump contents of freezer bag into slow cooker, plus 2 cups water and a 14.5 oz can chicken broth, into slow cooker.

**Step 3:** Cook on low 7-9 hours.

**Step 4:** Remove bay leaves, and blend half of the mixture in a high speed blender and stir back into slow cooker. (Or use an immersion blender until you reach the desired consistency)

**Step 5:** Stir, serve and enjoy! Optional: Garnish with cheese.

## *Instant pot directions*

**Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 2 cups water and a 14.5 oz can chicken broth.

**Step 2:** Set to High Pressure for 20 minutes, then allow a 10-minute natural release followed by a quick release.

**Step 3:** Remove bay leaves, and blend half of the mixture in a high speed blender and stir back into slow cooker. (Or use an immersion blender until you reach the desired consistency)

**Step 4:** Stir, serve and enjoy! Optional: Garnish with cheese.

***Expiration date:*** \_\_\_\_\_



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