Cream Cheese Potato Soup

Serves 4-6

Ingredients:
• 4 cups chicken broth
• 4 cups peeled and cubed potatoes
• 1/4 cup minced onion
• 1/2 teaspoon seasoning salt
• 1/4 teaspoon white pepper
• 1/4 teaspoon ground red pepper
• 1 (8 ounce) package cream cheese, cut into chunks

Directions:
1. Combine broth, potatoes, onion, and spices.
2. Boil on medium heat until potatoes are tender.
3. Smash a few of the potatoes to release their starch for thickening.
4. Reduce to low heat.
5. Add cream cheese.
6. Heat, stirring frequently, until cheese melts.