

Ingredients



1 cup of diced leftover ham OR 3 tbsp bacon bits optional
1/4 onion diced
6 potatoes diced small, skins removed, or most of them, yukon gold are softer than others for this, or can use russet
1.5 c cheddar cheese shredded, I like sharp
1 c heavy cream
1 tbsp chives for garnish
1 c celery diced
6 c chicken broth more or less depending on how thick you want it
1 tsp salt
1 tsp garlic powder
1 c carrots shredded or finely diced, optional

Quick Cooker Ham, Potato and Cheese Soup

MOM
fueling
HUNGRY
BOYS

Instructions

- Add all onion, potatoes, celery, salt, carrot, garlic powder and broth to your pot. (add bacon bits if desired now too) Stir together
- Put lid on and close steam valve. Press pressure high for 8 minutes.
- When you hear the beep do a quick release.
- Carefully remove the lid and stir.
- Add 1 1/2 cup of cheese, and heavy cream and stir until cheese has melted. It will thicken more as it sits.
- If you want it a bit thicker turn pot to saute. Whisk together 3 tbsp of water or heavy cream together with 1 or 2 tbsp cornstarch until smooth, add into pot, stir, and allow to bubble and thicken more.
- Serve in a bowl garnished with extra cheese and parsley.

