



Creamy Potato Soup Mix

Soups & Sauces

Augason Farms Soups and Sauces are MSG-free. Great to use everyday or just to have on hand.

Creamy Potato Soup Mix

Augason Farms Creamy Potato Soup Mix is made from quality ingredients and full flavored broth. It can be easily personalized and will definitely become a family favorite.

Creamy Potato Quiche

- 1 cup Augason Farms Creamy Potato Soup Mix-dry
- 1 2/3 cup water
- 3 tablespoons Augason Farms Whole Egg Powder
- 2 tablespoons Augason Farms Vegetarian Meat Substitute Bacon Bits
- 1/4 cup Augason Farms Freeze Dried Broccoli
- 1/4 cup Augason Farms Dehydrated Mushrooms
- 1 tablespoon Augason Farms Freeze Dried Red & Green Bell Pepper Mix
- 1 to 2 cups grated or cubed Swiss cheese
- 1 unbaked pie crust

Whisk together Creamy Potato Soup Mix, egg powder and water. Add the remaining ingredients to egg mixture and let stand for 15 minutes. Pour into unbaked pie crust and bake for 35 to 45 minutes at 350°F.

Servings	Soup Mix	Water
2	2/3 cup	2 1/4 cups
4	1 1/3 cups	4 1/2 cups
6	2 cups	6 1/2 cups

DIRECTIONS:

1. Whisk soup mix into boiling water.
2. Simmer on low heat for 20 to 25 minutes.
3. Stir frequently. (For a thicker soup, lower water by 1/4 cup.)

INGREDIENTS: Creamer (maltodextrin, palm oil), enriched bleached flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), potato dices, chicken bouillon (chicken soup base [corn syrup solids, salt, corn starch, hydrolyzed corn, soy protein, rendered chicken fat, sugar, onion powder, disodium inosinate, disodium guanylate, spices, turmeric, dehydrated parsley, silicon dioxide], salt, sugar, yeast extract, sweet whey, turmeric, garlic powder, caramel color, dehydrated onion), onion chopped, onion powder, parsley flakes.

Contains allergens: Wheat, dairy, and soy.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

No MSG.

Contains oxygen absorber. Discard immediately upon opening. Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

Crockpot Chive Potato Shreds

- 4 cups Augason Farms Potato Shreds
- 4 cups prepared Augason Farms Creamy Potato Soup
- 2 cups Colby Jack Cheese
- 1 cup sour cream
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1 - 8 oz. pkg. chive and onion cream cheese

Bring 2 quarts of water to a boil, add potato shreds, simmer 15 minutes, drain. Combine potato shreds, soup, Colby Jack Cheese, sour cream, salt and pepper. Place in a greased 3 quart crock-pot. Cook on low for 3 1/2 hours. Stir in chive and onion cream cheese before serving.

Creamy Potato Variations

- Add 1 cup Augason Farms Freeze Dried Sweet Corn for a delicious corn chowder.
- Add 1 cup Augason Farms Vegetable Stew Blend for creamy vegetable stew.
- Cube cheddar cheese and place in the bottom of soup bowl before serving.
- Add 2 cans minced clams with juice for a delicious clam chowder.

Nutrition Facts

Serving Size: 1/3 cup (49g)
Servings Per Container: 33

Amount Per Serving	
Calories 200	Calories from Fat 70
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4g	19%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1010mg	42%
Total Carbohydrate 32g	11%
Dietary Fiber 1g	5%
Sugars 3g	
Protein 3g	
Vitamin A 2%	Vitamin C 10%
Calcium 2%	Iron 4%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 Carbs 4 Protein 4	

33 SERVINGS
NET WT. 3 LBS 10.0 OZ (1.64 kg)