

Potato, Kielbasa and Sauerkraut Soup

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So quick, easy and absolutely delicious

- 4 tablespoons butter
- 1 medium onion (finely diced)
- 1/4 cup flour
- 2 cups chicken broth
- 2 1/2 cups milk
- 1 – 14 ounce Polska Kielbasa (halved and sliced)
- 2 1/2 cups cooked diced potatoes
- 14 oz can sauerkraut
- 1/2 teaspoon dried parsley
- 1 cup shredded cheddar cheese
- black pepper

1. In a large saucepan, melt butter over medium heat.
2. Add onions and saute for about five minutes, until tender.
3. Add flour, stirring until completely combined. Cook for

one minute, then add the chicken broth and milk.

4. Turn heat to medium high, then cook stirring often until broth begins to thicken.
5. Reduce heat to medium then add kielbasa, diced potatoes, sauerkraut and parsley. Simmer for five minutes, then add shredded cheddar.
6. Stir to combine and remove from heat. Serve sprinkled with black pepper.

Soup
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