



SOME's Baked Potato Soup

A RECIPE BY SOME'S DINING ROOM

ingredients

- 4 potatoes, scrubbed
- 8 bacon slices
- 4 tbsp unsalted Challenge Butter
- 2 garlic cloves, minced
- 1/4 cup yellow onion
- 1/3 cup all-purpose flour
- 2 cups low fat milk
- 1 cup half and half
- 2 cups chicken stock
- 1 tsp kosher salt, plus more to taste
- 1/2 tsp garlic salt, plus more to taste
- 1/2 tsp black pepper
- 1 cup mild cheddar cheese
- 1 cup sharp cheddar cheese
- 1 cup sour cream
- fresh chives, for garnish

directions

1. Pierce the potatoes multiple times with a fork, then microwave them for 12 to 15 minutes, or until tender.* Carefully halve the potatoes and let cool. Once cool enough to handle, remove the skins, and cut into chunks.

2. Meanwhile, cook the bacon in a skillet over medium-high heat until crisp. Transfer to a paper towel-lined plate to drain and cool. Reserve up to 1 tablespoon of the bacon fat from the pan, discarding the rest.

3. Once the bacon has cooled, crumble it into small pieces. In a large pot, melt the butter over medium-low heat. Add the reserved bacon fat, garlic and onion and cook for 2 to 3 minutes, or until the onion is tender.

4. Slowly whisk the flour into the pan and stir for 1 to 2 minutes.

5. Slowly whisk in the milk and half-and-half. Keep whisking until smooth. Gradually add the chicken stock.

6. Bring to a light simmer and whisk in the kosher salt, garlic salt and pepper. Keep at a light simmer until the mixture has thickened slightly, 5 to 7 minutes.

**If you'd like to use cheeses and bacon as a garnish, reserve 1/4 cup of each. Stir in the remaining cheeses, remaining bacon, and the sour cream.

7. Remove the pot from the heat. Scoop potato chunks into the pan, breaking them into small pieces or leaving them chunky, depending on your preference.

8. Serve hot, topped with your favorite garnishes, like cheese, bacon and chives.

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SOME's Curry Chicken & Rice Soup

A RECIPE BY SOME'S DINING ROOM

ingredients

- 2 tablespoons unsalted butter
- 1 tablespoon Madras curry powder
- 2 cloves garlic, finely chopped
- 1 carrot, sliced into rounds
- 1 stalk celery, sliced
- Kosher salt and freshly ground black pepper
- 4 cups low-sodium chicken broth
- 2 1/2 cups shredded cooked chicken
- 1 cup cooked basmati or jasmine rice
- Zest and juice of 1/2 a lime
- 2 tablespoons chopped fresh cilantro, plus leaves, for serving

directions

1. Heat the butter in a large saucepot over medium heat. Add the curry powder and cook, stirring, until toasted, about 30 seconds.

2. Add the garlic, carrot, celery, onion, 1/4 teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until tender, about 8 minutes.

3. Add the broth and bring to a boil.

4. Reduce the heat to a simmer and stir in the chicken and rice. Cook until the chicken is heated through.

5. Remove from the heat and stir in the lime zest and juice and the cilantro; season with additional salt and pepper.

*Serve topped with fresh cilantro leaves.

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SOME's 3 Ingredient Orange Chicken

A RECIPE BY SOME'S WELLNESS TEAM

Serves 4

Prep time: 5 min Cook time: 25 min

ingredients

- 1 Cup BBQ Sauce
- 1 Cup Orange Marmalade
- 2 Tbsp Soy Sauce
- 3 – 4 Chicken Breasts
- Flour to Dredge Chicken
- Oil for sautéing

materials

- Saucepan
- Large Bowl
- Wooden Stirring Spoon
- Sharp Knife
- Measuring Spoons and Cups
- Frying Pan
- Cutting Board

directions

1. In a saucepan, combine BBQ sauce, marmalade, and soy sauce. Turn heat on low heat, and let it simmer for 20 minutes, stirring a few times.
2. While sauce is simmering, cut chicken into cubes.
3. Place chicken pieces into large bowl, and toss with flour, salt, and pepper.
4. Heat a large pan over medium heat and add a thin layer of oil to coat the bottom of the pan.
5. Add chicken to pan and cook over medium heat for 3 – 5 minutes until brown and cooked thoroughly inside.
6. Add sauce to chicken and toss.
7. Serve on top of rice and with a side of vegetables.

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