**Potato Cheese Soup**

**Ingredients**

2 Tsp. oil

1/4 of an onion, diced

¼ tsp. garlic powder)

3 medium potatoes, rinsed and diced (do not peel)

2 cups water

2 tsp. vegetable or chicken base

½ tsp. salt

½ tsp. pepper

1 cup milk

1 cup shredded cheddar cheese

**Directions**

Chop the potatoes and set aside. Chop the onions and set aside. Measure all spices into the same bowl and set aside. Measure water and set aside. Measure milk and cheese and set aside.

In a medium saucepot, saute onions in oil over medium-high heat for 1-2 minutes, or until the onions begin to smell and release water. Add potatoes, water, salt, pepper, and vegetable base.

Bring to a boil, then reduce heat, simmer 10-15 minutes. Turn off the heat and add milk and cheese. Stir until the cheese is melted. Serve.

Mise en Place Tips:

**Head Cook: Chop the potatoes immediately.**

**Assistant Cook: Chop the onions immediately and help the head cook with the potatoes.**

**Manager: Measure all the other ingredients with the help of other members if necessary.**