

# Porchlight Products

## Creamy Reuben Soup

Total Time

Prep: 25 min.

### Ingredients

- 12 oz. jar of Porchlight Products Sauerkraut, drained
- 2 lbs. shredded cooked corned beef
- 1 small onion finely diced
- 2 carrots finely diced
- 1 lb. finely diced red potatoes
- 2 tbsp. of garlic powder
- 16 oz. of shredded Swiss cheese
- 2 tbsp. of butter
- 1 qt. chicken stock
- 5 cups of whole milk

### Directions

1. Sauté carrots, onions and potatoes in butter in a 4-quart sauce pan until veggies are soft. Deglaze the pan with the chicken stock
2. Add the milk, bring to a simmer, do not boil. Add shredded cheese in parts, stir until cheese has melted
3. Add corned beef and sauerkraut, simmer until heated through

