BANGIN SPICES

RECIPE #020

BOLD. FUN. BIG FLAVOR.

CHEESY BACON RANCH CHEDDAR CHOWDER SOUP

CREAMY. CHEESY. COMFORTING. BANGIN'!



10 MINUTES PREP

30 MINUTES COOK

SERVES 6-8

TAKE ONE! | Add some BANGIN' to your table.

BANGIN SPICES

CHEESY BACON RANCH

RECIPE #020

CHEDDAR CHOWDER SOUP

INGREDIENTS

- 4 slices bacon, cooked and crumbled
- 1 tbsp butter
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 3 tbsp all-purpose flour
- 3 cups chicken broth
- 2 cups diced potatoes (about 2 medium)
- 1 cup shredded carrots
- 1 cup corn kernels (fresh or frozen)
- 1 cup whole milk
- 1 cup heavy cream
- 2 cups shredded sharp cheddar cheese
- 1–2 tbsp **BANGIN' Cheesy Bacon Ranch Spice Seasoning** (to taste)
- Salt & black pepper to taste
- Sliced green onions for garnish (optional)

MADE WITH CHEESY BACON RANCH SPICE SEASONING!



TIP: For a thicker soup, mash a few potato pieces or simmer longer. Add a splash of cream at the end for extra richness!

TRY IT WITH:

CRUSTY BREAD | SIDE SALAD | CRACKERS

BANGIN SPICES | IT'S A WHOLE VIBE.

INSTRUCTIONS

1. Cook bacon in a large pot or Dutch oven over medium heat until crispy. Remove bacon, crumble, and set aside. Leave about 2 tbsp of bacon grease in the pot.
2. Add butter to the pot. Sauté onion for 4–5 minutes until soft. Add garlic and cook for 30 seconds.
3. Sprinkle in flour and stir constantly for 1–2 minutes to make a roux.
4. Slowly whisk in chicken broth until smooth. Add diced potatoes and carrots. Bring to a boil, then reduce heat and simmer 15–18 minutes, until potatoes are tender.
5. Stir in milk and heavy cream. Bring back to a gentle simmer.
6. Add cheddar cheese and stir until melted and smooth.
7. Stir in **BANGIN' Cheesy Bacon Ranch Spice Seasoning**. Season with salt and black pepper to taste.
8. Top each bowl with crumbled bacon, green onions, and extra cheese if desired. Serve hot and enjoy!



MAKE IT YOURS!

- Add diced celery with the onion.
- Use smoked gouda or pepper jack for a twist.
- Blend a portion of the soup for a creamier texture.

MORE RECIPES? SCAN HERE!

BANGINFOODS.COM