**Cheesy Potato Soup**

1 Tbs. butter

½ onion, chopped

2 Tbs. Flour

3 c. red potato, diced

1 c. milk

1 chicken bouillon cube

1 c water

½ c cheese

1/8 tsp ground red pepper

1 green onion, chopped

Place bouillon cube and 1 cup water in liquid measuring cup and put in microwave for 3 minutes.

Melt butter in medium saucepan over medium-high heat. Add chopped onion to pan and sauté for 5 mins. Add flour and cook for 1 minute stirring the flour into the butter making a paste. This is called the roux and is the thickening agent for your soup. Add diced potato, milk and broth, bring to boil. Cover and reduce heat for 10 minutes or until potatoes are tender. Add cheese and stir to melt. Top each serving with chopped green onions.