

Cheese Potato Soup

1 pkg. au gratin potatoes
1 $\frac{2}{3}$ c. chicken broth
3 c. water
 $\frac{1}{4}$ c. finely chopped celery
 $\frac{1}{4}$ c. chopped carrot
 $\frac{1}{2}$ c. milk
grated cheese

Mix potato, cheese sauce mix, chicken broth, water, carrot and celery. Heat to boiling, stir occasionally and then simmer until potatoes are tender (about 25 minutes). Remove from heat, stir in milk. Sprinkle with shredded cheese and serve. Makes 6 to 8 servings.