Healthy Baked Potato Soup

4 yukon Gold potatoes, cubed with skin on

1 Tablespoon water

7 strips turkey bacon

1 shallot, finely chopped

3 garlic cloves, minced

4 green onions chopped

3 Tbsp flour

1 tsp salt

1 tsp dried basil

1/2 tsp dried oregano

1/2 tsp dried thyme

1/2 tsp ground black pepper

2 1/2 cups unsweetened almond milk

2 1/2 cups low sodium chicken broth

3/4 cup full fat plain Greek yogurt

1/2 cup cheddar cheese grated

Place potatoes and water in a glass bowl.

Cover with plastic wrap and microwave 10 minutes until tender.

Cool potatoes and then cut into smaller cubes.

Cook bacon in a Dutch oven until crispy.

Transfer bacon to a paper towel.

Add shallot to pan and cook 2 minutes.

Add garlic and green onions and cook 2 minutes.

Add bacon, salt, oregano, thyme and pepper.

Whisk together milk and flour.

Stir into pan along with chicken broth.

Add yogurt and cheese and stir until melted.

Stir in potatoes.

Season with salt and pepper.

Top with more cheese, bacon, green onions and yogurt.