Creamy Potato Soup

Makes 5 servings
Each serving has 170 calories, 1.5 grams (g) fat, 12 g protein, 27 g carbohydrate, 1 g fiber, and 410 milligrams (mg) sodium

1 ¾ c. potatoes, peeled and diced
1 medium onion, chopped
¼ c. celery, chopped
1 (14.5-ounce) can reduced-sodium chicken broth
½ c. water
1/8 tsp. pepper
3 Tbsp. cornstarch
1 (12-ounce) can evaporated milk, divided
1 c. shredded reduced-fat cheddar cheese (4 ounces)
Optional topping: Chopped green onions

In a large saucepan, combine potatoes, onion, celery, broth, water, and pepper. Bring to boil. Reduce heat, cover and simmer for 15 minutes or until vegetables are tender. In a small bowl, combine cornstarch with ¼ c. evaporated milk until smooth. Add to saucepan. Add the remaining evaporated milk and bring to a boil. Cook and stir for five minutes or until thickened. Remove from heat. Stir in cheese until melted. Top with chopped green onions if desired.