CREAMY FISH SOUP

1 LB. FISH FILLETS CUT IN 1 INCH PIECES 1½ CUP WATER

1 CAN (10 OZ.) CREAM OF CHICKEN SOUP ¼ CUP SLICED CELERY

¼ CUP SLICED CARROTS 1 JAR (8 OZ.) PROCESSED CHEESE SPREAD

1½ CUP COOKED, DICED POTATOES

IN A MEDIUM SAUCEPAN, COMBINE WATER AND NEXT FOUR INGREDIENTS. BRING TO A BOIL; COVER AND SIMMER 4 TO 6 MINUTES. TO THIS MIXTURE, ADD CHEESE SPREAD, FISH AND POTATOES; SIMMER 8 TO 10 MINUTES LONGER OR UNTIL FISH FLAKES EASILY AND IS NO LONGER TRANSLUCENT IN THE CENTER. GARNISH WITH CHOPPED PARSLEY OR SWEET BASIL.