

Choco Fever Dream

Creamy Potato Soup – Best Homemade Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large russet potatoes, peeled and diced
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 3 tbsp unsalted butter
- [ ] 4 cups vegetable broth
- [ ] 1 cup heavy cream
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tsp fresh lemon juice
- [ ] Chopped chives for garnish

Instructions

1. In a large pot, melt the butter over medium heat. Add the onion and garlic, and sauté until translucent and fragrant, about 5 minutes.
2. Add the diced potatoes and thyme, then pour in the vegetable broth. Bring to a gentle boil, then reduce to a simmer and cook until potatoes are fork-tender, about 15 minutes.
3. Using an immersion blender, partially blend the soup leaving some chunks for texture, or blend half in a countertop blender and return.
4. Stir in the heavy cream, season with salt and pepper, and let the soup heat through without a hard boil.
5. Finish with a splash of lemon juice, ladle into bowls, and garnish with chopped chives. Serve hot alongside crusty bread.

Nutrition per serving

320 kcal	6 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup is too thick, thin with a little extra broth or warm water.
- For a richer flavor, roast the potatoes before adding them to the pot.
- A pinch of smoked paprika adds a subtle depth without overpowering the creaminess.