

Easy Creamy Potato Soup

This recipe makes the creamiest, most delicious homemade potato soup. It's loaded with potatoes and veggies for flavour, is easy to make, and the broth is so creamy!

What you need:

- 1 ½ pounds (680g) potatoes, peeled and chopped, 4 cups
- 1 medium onion, chopped, 2 cups
- 2 medium carrots, chopped, 1 cup
- 2 stalks celery, chopped, 1 cup
- 1 tablespoon minced garlic, 3 to 4 cloves
- 3 tablespoons butter or olive oil
- 1 teaspoon chopped fresh rosemary or 1/4 teaspoon dried
- 1/4 teaspoon crushed red pepper flakes
- 3 tablespoons all-purpose flour
- 4 cups chicken stock or vegetable broth
- 1 bay leaf
- Salt and fresh ground black pepper
- 1/4 cup cream, half and half, sour cream, or plain yogurt
- 1 cup (2 ounces) shredded cheese, optional
- For serving (optional): Chives or scallions, sour cream, crumbled cooked bacon, fried shallots, hot sauce



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What to do:

1. Melt the butter over medium heat in a large, heavy-bottomed pot (like a Dutch oven). When the butter melts, stir in the onions, carrots, and celery. Cook, stirring occasionally, until they begin to soften, 5 to 6 minutes.
2. Stir in the garlic, rosemary, red pepper flakes, 1/2 teaspoon of salt, and 1/4 teaspoon of black pepper, and then cook, stirring everything around the pot, for 30 seconds.
3. Scatter the flour over the vegetables and cook, stirring, until it looks medium blonde in colour, about 1 minute. It will smell toasty, like browned butter.
4. Slowly whisk in 2 cups of the stock, ensuring no lumps of flour remain. It will be thick.
5. Pour in the remaining stock and whisk until blended. Increase the heat to a boil, then reduce to a simmer.
6. Add the potatoes and bay leaf, then cook, partially covered, until the potatoes are fork-tender, about 20 minutes.
7. Turn the heat down to low, remove the bay leaf, and stir in the cream and cheese.
8. Taste for seasoning, then adjust with more salt and pepper as needed.
9. Serve with fresh herbs on top. For a thick and blended soup, use a potato masher to mash or an immersion blender to blend about half of the potatoes, and then stir back into the soup.

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