



## 4 Ingredient Potato Soup



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## Introduction

Potato soup is a comfort food classic that is both simple and satisfying. This 4-ingredient potato soup recipe is perfect for those busy weeknights or when you're in need of a cozy dish. With minimal ingredients and straightforward preparation, you'll find this creamy soup is not only delicious but also quick to make.

## Detailed Ingredients with measures

- Potatoes: 4 medium-sized, peeled and diced
- Chicken broth: 4 cups
- Cream cheese: 8 ounces, softened
- Salt and pepper: to taste

## Prep Time

Preparation time for this potato soup is about 10 minutes. This includes peeling and dicing the potatoes, as well as gathering your ingredients.

## Cook Time, Total Time, Yield

Cook time for this recipe is approximately 25 minutes. The total time, including prep and cooking, is around 35 minutes. This recipe yields about 4 servings, making it a perfect portion for a small gathering or a week's worth of lunches. Enjoy this easy and comforting potato soup with your family and friends!



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# Detailed Directions and Instructions

## **Step 1: Prepare the Potatoes**

Begin by peeling and dicing the potatoes into small cubes.

## **Step 2: Cook the Potatoes**

Place the diced potatoes in a large pot and cover them with water. Bring the water to a boil over medium-high heat.

## **Step 3: Boil Until Tender**

Once the water is boiling, reduce the heat to medium-low and simmer the potatoes for approximately 15-20 minutes, or until they are tender when pierced with a fork.

## **Step 4: Drain the Potatoes**

After the potatoes are cooked, drain them in a colander and set aside.

## **Step 5: Make the Soup Base**

In the same pot, pour in the chicken broth and bring it to a simmer.

See also Roasted Beets and Carrots Salad

## **Step 6: Add the Potatoes**

Add the drained potatoes back into the pot with the simmering chicken broth.

### **Step 7: Mash the Potatoes**

Using a potato masher, mash the potatoes in the broth to your desired consistency.

### **Step 8: Stir in Cream**

Add the heavy cream to the pot and stir well to combine, heating through.

### **Step 9: Season the Soup**

Taste and add salt and pepper as needed, stirring to mix the seasonings evenly.

### **Step 10: Serve the Soup**

Ladle the soup into bowls and serve hot.

## **Notes**

### **Note 1: Potato Variety**

For the best results, use starchy potatoes like Russets or Yukon Golds for a creamy texture.

### **Note 2: Thickness Adjustment**

If you prefer a thicker soup, you can mash the potatoes more thoroughly or reduce the amount of chicken broth.

### **Note 3: Cream Alternatives**

If you need a lighter version, substitute the heavy cream with half-and-

half or whole milk.

**Note 4: Garnishing Options**

Consider topping the soup with chopped chives, bacon bits, or shredded cheese for added flavor.



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# Cook techniques

## Boiling Potatoes

Boiling potatoes is an essential technique in preparing potato soup. Start by peeling and chopping the potatoes into even-sized pieces for uniform cooking. Place them in a pot of salted water and bring to a boil. Cook until tender, usually around 15-20 minutes.

## Mashing Potatoes

Once the potatoes are boiled and softened, they can be mashed to create a creamy texture. Use a potato masher or a fork to mash them to your desired consistency. For a smoother finish, consider using a potato ricer.

## Simmering

After mashing the potatoes, return them to the pot with the other ingredients and bring the mixture to a simmer. Allow it to cook gently to let the flavors meld together. Simmering helps enhance the overall taste and texture of the soup.

See also [Coffee Almond Cake](#)

## Seasoning

Proper seasoning is crucial for enhancing the flavors of potato soup. Taste the soup and adjust the seasoning with salt, pepper, and any other spices or herbs you prefer.

## Blending (Optional)

For an ultra-smooth soup, you can blend the mixture using an

immersion blender or a countertop blender. Blend until you reach the desired creamy consistency, ensuring it's well combined and evenly textured.

## FAQ

**Can I use other types of potatoes for this soup?**

Yes, you can use different types of potatoes, such as Yukon Gold or red potatoes, depending on your texture and flavor preferences.

**Can I add additional ingredients?**

Absolutely! Feel free to add ingredients like cheese, bacon, or vegetables to customize your potato soup.

**How long can I store potato soup?**

Potato soup can be stored in the refrigerator for up to 3-4 days. Make sure to keep it in an airtight container.

**Can I freeze potato soup?**

Yes, potato soup can be frozen. Just be sure to leave out any dairy before freezing, as it may change the texture. Thaw and reheat gently when ready to serve.

**What can I serve with potato soup?**

Potato soup pairs well with crusty bread, salad, or sandwiches, making for a comforting meal.



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## Conclusion

This 4-ingredient potato soup is a simple yet delicious dish that can be whipped up in no time. It's a comforting meal perfect for chilly days, and it can easily be adapted to suit your taste preferences. With minimal ingredients, you'll enjoy a creamy and satisfying soup that doesn't compromise on flavor.

## More recipes suggestions and combination

### **Cheesy Potato Soup**

Add shredded cheese like cheddar or gouda to the potato soup for an extra cheesy flavor.

See also [Forgotten Chicken Bake](#)

### **Loaded Potato Soup**

Top your potato soup with bacon bits, green onions, and sour cream for a loaded version.

### **Herbed Potato Soup**

Incorporate fresh herbs like chives or parsley to add a fresh touch and enhance the flavor.

### **Spicy Potato Soup**

Introduce some diced jalapeños or cayenne pepper for a spicier kick to the classic recipe.

### Vegetable Potato Soup

Mix in diced carrots, celery, or other vegetables to make the soup heartier and more nutritious.

### Vegan Potato Soup

Utilize vegetable broth and a dairy-free cream alternative to make a vegan-friendly version of the potato soup.



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