



# Ham and Potato Soup



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## Introduction

Ham and potato soup is a comforting and hearty dish that brings together the rich flavors of smoked ham and creamy potatoes. This recipe is perfect for a chilly day, offering warmth and nourishment in every bowl. It's easy to prepare, making it an ideal choice for a family dinner or a cozy lunch. Whether you have leftover ham or you're looking for a new soup recipe, this ham and potato soup is sure to delight your taste buds.

## Detailed Ingredients with measures

- 2 cups of diced ham
- 4 cups of cubed potatoes
- 1 cup of diced onion
- 1 cup of diced celery
- 3 cloves of minced garlic
- 6 cups of chicken broth
- 1 cup of heavy cream
- 1 teaspoon of thyme
- Salt and pepper to taste
- Chopped green onions for garnish

## Prep Time

Preparation time for this ham and potato soup is approximately 15 minutes. Chopping the vegetables and ham can be done quickly, allowing you to spend more time enjoying your meal.

## Cook Time, Total Time, Yield

Cook time is around 30 minutes, bringing the total time to about 45 minutes. This recipe yields approximately 6 servings, making it a great option for feeding a crowd or having leftovers for the next day. Enjoy a warm bowl of ham and potato soup with your loved ones!



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# Detailed Directions and Instructions

## Step 1: Prepare Ingredients

Start by gathering and preparing all the ingredients listed in the recipe. Ensure you have diced potatoes, diced ham, onion, garlic, broth, milk, and any seasonings required.

## Step 2: Sauté Aromatics

In a large pot, heat some oil over medium heat. Add the chopped onion and sauté until it becomes translucent. Incorporate minced garlic and continue to sauté for about one minute until fragrant.

See also Honey Garlic Chicken Sandwiches

## Step 3: Add Potatoes and Ham

Stir in the diced potatoes and diced ham. Mix everything together and cook for a few minutes, allowing the ingredients to combine.

## Step 4: Pour in Broth

Next, add the broth to the pot. Make sure the potatoes are fully submerged. Stir the mixture and bring it to a boil.

## Step 5: Simmer the Soup

Reduce the heat to low and cover the pot. Let the soup simmer for 15-20 minutes, or until the potatoes are tender.

## Step 6: Add Milk

Once the potatoes are cooked, stir in the milk. Continue heating the

soup until it is warmed through. Avoid boiling the soup after adding the milk to prevent curdling.

#### **Step 7: Season to Taste**

Taste the soup and adjust the seasoning as necessary with salt and pepper. If desired, add any additional seasonings to enhance the flavor.

#### **Step 8: Serve and Enjoy**

Ladle the ham and potato soup into bowls and serve hot. Enjoy your homemade soup!

## **Notes**

#### **Note 1: Substitutions**

You can substitute the ham with leftover cooked chicken or turkey if preferred.

#### **Note 2: Dairy-Free Option**

For a dairy-free version, use almond milk or any unsweetened plant-based milk instead of regular milk.

#### **Note 3: Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat on the stove or in the microwave before serving.

#### **Note 4: Freezing**

This soup can be frozen. Make sure to cool it completely before placing it in freezer-safe containers. It can be frozen for up to 3 months.

See also Roasted Beets and Carrots Salad



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# Cook techniques

## Chopping Ingredients

When preparing your soup, ensuring all vegetables and ham are chopped into evenly sized pieces will ensure even cooking and enhance the texture of the soup.

## Sautéing

Begin by sautéing your ingredients to build a rich flavor base. Cooking the onions and garlic until they are translucent will release their natural sweetness and add depth to the soup.

## Simmering

Allow the soup to simmer gently. This technique helps meld the flavors together over time, allowing for a more developed and cohesive taste.

## Mashing Potatoes

For a creamier texture, mash some of the potatoes in the soup with a potato masher. This will thicken the soup and create a velvety consistency without the need for heavy cream.

## Garnishing

Finish your soup with a sprinkle of fresh herbs or cheese on top. This not only adds visual appeal but also freshens up the flavors.

# FAQ

**Can I use leftover ham for this recipe?**

Yes, leftover ham works perfectly in this soup and adds great flavor.

**What type of potatoes should I use?**

Starchy potatoes like russets or Yukon Golds are ideal as they break down nicely and create a creamy texture.

**Is there a vegetarian version of this soup?**

Yes, you can omit the ham and use vegetable broth, adding additional vegetables for flavor.

**Can I freeze leftover soup?**

Yes, ham and potato soup freezes well. Store it in an airtight container for up to three months.

**How long does this soup take to cook?**

The soup generally takes about 45 minutes to cook from start to finish, depending on your chopping and prep speed.

See also [Pumpkin Cinnamon Sugar Donuts](#)



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## Conclusion

Ham and Potato Soup is a comforting and hearty dish that brings warmth and satisfaction to any meal. With its creamy texture and flavorful ingredients, it is an ideal option for chilly days or when you need a quick and filling dish. This recipe not only showcases the deliciousness of ham and potatoes but also allows for creativity by incorporating various vegetables and seasonings to suit your taste preferences.

## More recipes suggestions and combination

### **Cheesy Broccoli and Ham Casserole**

Combine the flavors of broccoli, ham, and cheese in a baked casserole for a filling dinner option.

### **Loaded Baked Potato Soup**

Create a creamy potato soup loaded with bacon, cheese, and chives for a more indulgent version of the classic.

### **Honey Glazed Ham with Roasted Vegetables**

Serve a succulent honey-glazed ham alongside seasonal roasted vegetables for a festive meal.

### **Ham and Cheese Stuffed Peppers**

Fill bell peppers with a mixture of ham, cheese, and rice for a colorful and nutritious dish.

### Potato and Leek Soup

Blend potatoes and leeks for a smooth, velvety soup that's perfect as a starter or main course.

### Sweet Potato and Ham Hash

Sauté sweet potatoes and ham together for a delicious breakfast or brunch option.

### Ham and Spinach Quiche

Prepare a quiche filled with ham and fresh spinach for a savory pie perfect for any meal of the day.



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