

Bite Spoon

Homemade Loaded Potato Soup Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 3 lbs russet potatoes, peeled and diced
- [ ] 1 large yellow onion, chopped
- [ ] 3 cloves garlic, minced
- [ ] 4 cups chicken broth
- [ ] 2 cups water
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1/2 tsp paprika

Creamy Finish

- [ ] 1 cup heavy cream
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 tbsp butter

Toppings

- [ ] 1 cup diced turkey ham, cooked until crispy
- [ ] 1/2 cup shredded cheddar cheese
- [ ] 1/4 cup sliced green onions
- [ ] 1/4 cup sour cream (optional)
- [ ] Additional black pepper for garnish

Instructions

1. In a large pot, melt the butter over medium heat. Add the chopped onion and cook until softened, about 5 minutes. Add the garlic and cook for another minute until fragrant.
2. Add the diced potatoes, chicken broth, water, salt, pepper, and paprika. Bring to a boil, then reduce heat and simmer until potatoes are fork-tender, about 20-25 minutes.
3. Using a potato masher or the back of a spoon, gently mash some of the potatoes against the side of the pot to thicken the soup. Leave some chunks for texture.
4. Reduce heat to low and stir in the heavy cream and 1 cup of cheddar cheese until melted and creamy. Taste and adjust seasoning if needed.
5. Ladle the soup into bowls and top generously with crispy turkey ham, additional cheese, green onions, and a dollop of sour cream if using. Serve immediately.

Nutrition per serving

385 kcal	15 g	42 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The soup will thicken as it cools, so you may need to add a little extra broth when reheating leftovers
- For a smoother soup, you can blend it with an immersion blender before adding the cream
- Make sure to cook the turkey ham until crispy for the best texture contrast