

Creamy Cheddar Potato Soup

Warm up with this rich and hearty potato soup, featuring creamy textures and a delightful blend of flavors from sharp cheddar and Canadian bacon. Perfect for a cozy night in!



Soup

30 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 medium potato, diced
- 1/2 carrot, chopped
- 1/2 celery stalk, chopped
- 1/4 onion, diced
- 1 clove minced garlic
- 1 cup water
- 1/4 cup milk
- 2 oz cream cheese
- 1/4 cup sharp cheddar, grated
- 1 oz Canadian bacon, chopped
- Salt and pepper to taste

Steps

- 1 In a pot, combine diced potato, carrot, celery, onion, garlic, and water. Bring to a boil and simmer until vegetables are tender, about 15 minutes.
- 2 Reduce heat and stir in milk and cream cheese until smooth.
- 3 Add sharp cheddar and Canadian bacon; stir until cheese is melted and soup is creamy.
- 4 Season with salt and pepper to taste. Serve hot and enjoy!