

Creamy Potato Soup

This Creamy Potato Soup is thick and cozy, with a flavor nod toward sour cream & chives baked potatoes. Since it only takes about 30 min to cook, it is perfect for a home-cooked weeknight meal.

Prep: 10 min | Cook: 30 min | TOTAL: 40 min

4 - 6 servings

Ingredients

- 2 TBSP of Olive Oil
- 1 Medium Onion, Diced
- 4 Medium Russet Potatoes, Cubed (Peeled)
- 6 Cups Low-Sodium Vegetable or Chicken Broth
- 1/2 Cup Half & Half or Milk (Plant-based options like Silk or Califia, work great too.)
- 1 TBSP *Wild Persimmon Herbed Salt No. 1*
- 1/4 Cup Snipped Chives or Sliced Green Onion (Optional)

Instructions

Sauté onions in olive oil on medium-high heat until yellow and soft. Add cubed potatoes and broth, bring to a boil.

Reduce heat and simmer for about 15 min, until potatoes are tender and will smash with a fork against the side of the pot.

Blend the potatoes, onions and broth with an immersion blender (or carefully blend smaller portions of soup in a regular blender, then return to the pot.)

Turn heat to low and stir in Herbed Salt No. 1 and cream or milk.

Add more Herbed Salt No. 1 to taste.

Serve hot topped with chives or green onions and croutons - Enjoy!

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