

Treasure Barrel

27 Insanely Good Soup Recipes: Homemade Comfort

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 2 tbsp olive oil or butter
- [ ] 1 large onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 2 carrots, chopped
- [ ] 2 celery stalks, chopped
- [ ] 8 cups chicken or vegetable broth
- [ ] 1 tsp salt (or to taste)
- [ ] ½ tsp black pepper

Variation Add-ins

- [ ] 2 cups chopped vegetables (potatoes, squash, etc.)
- [ ] 1 cup cooked beans or lentils
- [ ] 1 cup pasta or rice
- [ ] Fresh herbs (thyme, parsley, etc.)
- [ ] Protein (chicken, beef sausage, etc.)

Instructions

1. Start by prepping all your ingredients—this makes the cooking process feel so much calmer. Chop your onion, mince the garlic, dice the carrots and celery into similar-sized pieces. I love this prep time—it's like meditation with a knife. Gather your broth and seasonings so everything is within reach. Having everything ready means you can focus on the cooking rather than scrambling. Honestly, this organization step saves me from so many kitchen disasters. It's the difference between chaotic cooking and peaceful creating.

2. Heat the oil or butter in your largest soup pot over medium heat. When it shimmers, add the onions, carrots, and celery. Sauté them gently until they start to soften and smell incredible—about 5-7 minutes. Don't rush this! This is where flavor foundations are built. I love watching the onions turn translucent and the carrots brighten slightly. Add the garlic last and cook for just a minute until fragrant—garlic burns easily and turns bitter. This stage smells like every good memory I have of my grandmother's kitchen.

3. Now add your broth and any harder vegetables that need longer cooking time (like potatoes or winter squash). Bring everything to a gentle boil, then reduce to a simmer. This is when the magic starts—flavors begin to meld and the kitchen fills with that incredible soup aroma. Let it bubble away gently for about 20-30 minutes, until vegetables are tender but not mushy. I put the lid on slightly askew and let it do its thing while I tidy up or read a book. That gentle simmering sound is so comforting.

4. Add any quick-cooking ingredients now—beans, pasta, rice, or pre-cooked protein. Simmer for another 10-15 minutes until everything is heated through and pasta/rice is cooked. Taste and adjust seasoning—this is crucial! Broth reduces and flavors concentrate, so you might need more salt or pepper. Finish with fresh herbs right before serving. I love how a handful of chopped parsley brightens everything up. Ladle into bowls and serve warm, maybe with some crusty bread on the side for dipping.

Nutrition per serving

180 kcal	8 g	22 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Soup is wonderfully adaptable—use what you have! Don't stress about exact measurements.
- Leftover soup often tastes better the next day as flavors continue to develop.
- Freeze portions for future easy meals—your future self will thank you.
- Don't overcrowd with too many ingredients—sometimes simple is best.
- Taste as you go—your palate is the best guide for seasoning.