

Treasure Barrel

Cheddar Garlic Herb Potato Soup: Cozy Comfort Food

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

Ingredients

For the Soup

- [ ] 2 tbsp unsalted butter
- [ ] 1 large yellow onion, finely chopped
- [ ] 2 celery stalks, finely chopped
- [ ] 4 cloves garlic, minced
- [ ] 2 lbs Yukon Gold potatoes, peeled and cut into 1-inch cubes
- [ ] 4 cups low-sodium chicken or vegetable broth
- [ ] 1 tsp fresh thyme leaves (or 2 sprigs)
- [ ] 1 small sprig fresh rosemary
- [ ] 1 cup heavy cream
- [ ] 8 oz sharp white cheddar cheese, freshly shredded
- [ ] Salt and freshly ground black pepper to taste

For Garnish (Optional)

- [ ] Freshly chopped chives
- [ ] Crumbled cooked turkey ham
- [ ] Extra shredded cheddar cheese
- [ ] Croutons

Instructions

1. Begin by setting a large, heavy-bottomed pot or Dutch oven over medium heat. Add the butter and let it melt completely, swirling it around to coat the bottom of the pot. Once it's gently foaming, add your chopped onion and celery. Sauté them slowly, stirring occasionally with a wooden spoon, for about 6-8 minutes. You're looking for them to become soft, translucent, and sweet, but not browned. Then, add the minced garlic and cook for just one more minute, until it smells incredibly fragrant. This gentle start builds a beautiful layer of flavor.

2. Now, add your cubed potatoes to the pot, along with the broth, fresh thyme, and the rosemary sprig. Give everything a gentle stir to combine. Increase the heat to bring the mixture to a boil, then immediately reduce it to a low, gentle simmer. Partially cover the pot with a lid, leaving a little gap for steam to escape. Let it simmer away for about 15-20 minutes, or until the potatoes are completely tender and can be easily pierced with a fork. Your kitchen should be smelling absolutely wonderful by now.

3. Once the potatoes are perfectly soft, turn off the heat. Carefully remove the thyme and rosemary stems—they've done their job infusing the soup with their beautiful essence. Now it's time to blend. You can use an immersion blender directly in the pot, which is my favorite method for its ease. Blend until the soup is completely smooth and velvety. If you're using a standard blender, carefully ladle the soup in batches (remembering not to overfill it!) and blend until smooth, then return it to the pot. I often think about how some recipes need texture, like a good chocolate chip bread, while this one is all about pure, silky smoothness.

4 Place the pot with the blended soup back over very low heat. Pour in the heavy cream and stir until it's fully combined. Now, begin adding your freshly shredded cheddar cheese, a handful at a time, stirring continuously and gently until each addition is melted before adding the next. This slow process prevents the cheese from clumping and ensures a silky texture. Once all the cheese is melted into the soup, taste it and season generously with salt and freshly ground black pepper. Serve hot, ladled into warm bowls, and finish with your favorite toppings like fresh chives and extra cheese.

Nutrition per serving

450 kcal	16 g	25 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The quality of your ingredients really shines here. Using a flavorful, low-sodium broth allows you to control the saltiness yourself, especially since the cheddar cheese will add a good amount of salt. It's a principle I apply to all my cooking, whether it's this savory soup or the best banana bread.
- For an extra layer of flavor, you can add a pinch of smoked paprika or a tiny dash of nutmeg along with the salt and pepper at the end. The smokiness of the paprika is a wonderful complement to the cheddar, and the nutmeg adds a subtle warmth that is just lovely.
- Don't rush the process of softening the onions and celery. This step, called 'sweating' the vegetables, coaxes out their natural sweetness without browning them, which creates a much deeper, more rounded flavor base for your soup. Patience here is truly a virtue.