

Treasure Barrel

# Spanish Potato Soup with Beef Sausage – 40-Minute Recipe

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| **15 min** Prep time | **25 min** Cook time | **40 min** Total time |
| **4** Servings | **Easy** Difficulty | **Spanish** Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1½ lbs Yukon Gold potatoes, peeled and cubed
- [ ] 2 tbsp olive oil
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 12 oz beef sausage, sliced
- [ ] 1 tsp smoked paprika

### Broth & Finish

- [ ] 4 cups low-sodium chicken broth
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp sherry vinegar (optional)

## Instructions

1. Heat olive oil in a large pot over medium heat; add onion and garlic, sauté until soft and fragrant, about 4 minutes.
2. Add the beef sausage slices and brown them for 3-4 minutes, letting the edges crisp and release smoky juices.
3. Stir in the smoked paprika, coating the sausage and onions, then pour in the chicken broth and bring to a gentle boil.
4. Add the cubed potatoes, reduce heat, and simmer until potatoes are tender, about 15 minutes.
5. Season with salt, pepper, and sherry vinegar if using; finish with chopped parsley and a drizzle of olive oil.
6. Ladle the soup into warm bowls and enjoy the comforting aromas.

### Nutrition per serving

| 320 kcal | 22 g | 30 g | 14 g |
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| Calories | Protein | Carbs | Fat |

**Tips & notes**

- For a richer flavor, sauté the sausage first, set aside, then deglaze the pot with a splash of broth before adding vegetables.
- If you prefer a thicker soup, mash a few potato pieces against the side of the pot.
- A quick splash of heavy cream can turn this into a velvety bisque.