



Garlic Potato Soup

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	30 MIN		10

Garlic potato soup is a creamy and comforting dish made with tender potatoes, garlic, and a rich broth. It's hearty, filling, and perfect for cozy meals or cold weather. This easy recipe combines simple ingredients to create a smooth and satisfying soup. The garlic enhances the flavor, making it a delicious and comforting classic.

Ingredients

- 3 medium potatoes, peeled and diced
- 4-5 garlic cloves, minced
- 2 tablespoons butter or olive oil
- 4 cups broth (chicken or vegetable)
- ½ cup milk or cream (*optional*)
- Salt and pepper to taste
- Optional: chives or parsley

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 25–30 minutes
- Total Time: 35–40 minutes
- Servings: 4
- Course: Soup
- Cuisine: International

Cooking Method

Instructions

1. Heat butter or oil in a pot over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add diced potatoes and stir briefly.
4. Pour in broth and bring to a boil.
5. Reduce heat and simmer for **20-25 minutes** until potatoes are soft.
6. Blend partially or fully for desired texture.
7. Stir in milk or cream if using.
8. Season with salt and pepper.
9. Garnish with herbs and serve warm.

Cooking Tips

- Blend partially for a chunky texture
- Use cream for richer flavor
- Do not overcook garlic

Variations

- Add cheese for extra richness
- Add bacon for a smoky version
- Use roasted garlic for deeper flavor
- Add vegetables like carrots or celery

What to Serve with Garlic Potato Soup

- Bread
- Salad
- Sandwiches
- Roasted vegetables

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Reheat on the stovetop with a splash of liquid if needed.

Frequently Asked Questions

Can I make it vegan?

Yes, use oil and plant-based milk.

Why is my soup too thick?

Add more broth or water.

Can I freeze potato soup?

Yes, but texture may slightly change.

Recipe Author

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