

One-Pot Kielbasa Potato Soup - The Ultimate Cold Weather Comfort Food

Kielbasa Potato Soup: The Cozy Soup That Feeds Your Soul



TIME
5 min

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INGREDIENTS

- 1 pound turkey kielbasa, sliced
- 5 medium potatoes, peeled and diced
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 4 cups chicken broth
- 2 cups milk
- 1 cup shredded cheddar cheese
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 2 tablespoons fresh parsley, chopped

DIRECTIONS

- 1. Cook the Kielbasa:** Heat olive oil in a large pot over medium heat. Add sliced kielbasa and cook until browned and caramelized, about 4-5 minutes. Remove and set aside.
- 2. Saut  the Aromatics:** In the same pot, melt butter and add onions and garlic. Cook until soft and fragrant, about 3-4 minutes.
- 3. Add the Potatoes and Broth:** Stir in the diced potatoes and chicken broth. Bring to a boil, then reduce the heat and simmer for 15 minutes, or until potatoes are tender.
- 4. Make the Cream Base:** In a separate bowl, whisk flour into milk until smooth. Slowly pour the milk mixture into the pot, stirring constantly. Cook for another 5-7 minutes, until the soup thickens.
- 5. Add Cheese and Kielbasa:** Return the kielbasa to the pot. Stir in shredded cheddar cheese, salt, and pepper. Mix until the cheese is fully melted and incorporated.
- 6. Serve and Garnish:** Ladle into bowls and top with a sprinkle of chopped fresh parsley. Serve hot with your favorite crusty bread.

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