

## Creamy Potato, Bacon & Parmesan Soup: Cozy Comfort Food Recipe

Soup with Potatoes, Bacon, Parmesan, and Sour Cream: Your Ultimate Bowl of Cozy Comfort!



**TIME**  
**7 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

6 medium potatoes, peeled and cut into small pieces (Russet or Yukon Gold recommended)

6 pieces of bacon, cut into small pieces (about 1/2 lb)

1 little onion, chopped (about 1/2 cup)

3 pieces of garlic, finely chopped (about 1 tbsp)

4 cups of chicken broth (low sodium preferred)

1 cup of full-fat milk

1 cup of thick cream (heavy cream or half-and-half)

1 cup of shredded Parmesan cheese (freshly grated for best melt)

1/2 teaspoon of salt (and more if needed)

1/4 teaspoon of black pepper

1/2 teaspoon of smoked paprika (optional, but adds great depth)

1/2 cup of sour cream (for topping)

Sliced green onions or parsley (for garnish)

Additional Parmesan cheese that has been grated (if desired, for topping)

Swaps and Notes:

**Potatoes:** Russet or Yukon Gold potatoes are great for their starch content, which helps thicken the soup as they break down slightly. Cut them into uniform small pieces for even cooking.

**Bacon:** Choose a good quality bacon. Cutting it into small pieces ensures crispy bits in every spoonful.

**Onion & Garlic:** Finely chopped aromatics are key

for flavor.

**Chicken Broth:** Low-sodium chicken broth allows you to control the saltiness of the soup.

**Milk & Cream:** Full-fat milk and thick cream (heavy cream) provide the richest, creamiest texture.

Half-and-half can be used for a slightly lighter version.

**Parmesan Cheese:** Freshly shredded Parmesan melts smoothly and provides the best flavor.

**Smoked Paprika (Optional):** This adds a lovely smoky depth that complements the bacon beautifully.

**Sour Cream (for garnish):** Adds a tangy coolness that contrasts wonderfully with the warm, savory soup.

**Garnish:** Fresh green onions or parsley add a pop of color and freshness.

**Directions:**

**Make the Bacon:** In a big pot (a large Dutch oven or soup pot), cook the cut bacon on medium heat for 5-7 minutes until it is wonderfully crispy. Take out the bacon using a spoon with holes (a slotted spoon) and keep it to the side, leaving some of the rendered bacon fat in the pot. This fat is essential for cooking the vegetables and adding flavor.

**Cook the Vegetables:** Put the chopped onion in the pot with the bacon fat and cook for 3-4 minutes until it becomes soft and translucent, stirring occasionally. Add the finely chopped garlic and cook for one more minute until it smells good (fragrant), stirring to prevent burning.

**Cook the Soup Base:** Put the chopped potatoes and chicken broth in the pot. Add  $\frac{1}{2}$  teaspoon salt, ... teaspoon black pepper, and  $\frac{1}{2}$  teaspoon smoked paprika (if using). Heat the mixture until it boils, then lower the heat to low and let it cook gently (simmer) for 15 to 20 minutes, or until the potatoes are soft and easily pierced with a fork.

**Add the Cream and Cheese:** After the potatoes are soft, mix in the milk, thick cream, and shredded Parmesan cheese. Cook for 5 more minutes, stirring occasionally, until the soup is creamy and the cheese has melted completely. Taste the soup and adjust seasoning with additional salt and pepper as needed.

**Serve & Garnish:** Ladle the hot soup into bowls. Top each serving with a dollop of sour cream, sprinkle with the reserved crispy bacon bits, and garnish with sliced green onions or parsley and additional grated Parmesan cheese (if desired). Enjoy!

**Tips for Success:**

**Crispy Bacon:** Ensure the bacon is cooked until truly crispy for the best texture.

**Don't Drain All Bacon Fat:** A little bacon fat adds incredible flavor to the base of the soup.

**Small Potato Pieces:** Cut potatoes into uniform small pieces so they cook evenly and quickly.

**Low and Slow Simmer:** Once potatoes are added, a gentle simmer ensures the potatoes cook through without turning to mush and allows flavors to meld.

## DIRECTIONS

1. **Making this :** Soup with Potatoes, Bacon, Parmesan, and Sour Cream is a straightforward process, building layers of flavor in one pot!
2. **Make the : Bacon:** In a big pot (a large Dutch oven or soup pot), cook the cut bacon on medium heat for 5-7 minutes until it is wonderfully crispy. Take out the bacon using a spoon with holes (a slotted spoon) and keep it to the side, leaving some of the rendered bacon fat in the pot. This fat is essential for cooking the vegetables and adding flavor.
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11. **Grate : Parmesan Freshly:** Freshly grated Parmesan melts more smoothly into the soup than pre-shredded.
12. **Adjust : Seasoning:** Always taste and adjust salt and pepper at the end. The broth, bacon, and cheese all contribute saltiness.
13. **Serving Suggestions and Pairings:** This thick, creamy Soup with Potatoes, Bacon, Parmesan, and Sour Cream is a complete and incredibly satisfying meal on its own. It's wonderful served with:
  14. Crusty bread or dinner rolls for dipping.
  15. A side of cornbread.
  16. A light green salad to cut through the richness.
17. For other hearty, comforting meals, you might also enjoy my Classic, Hearty Beef Stew or my soulful This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.
18. **Storage and Leftover Tips:** This soup is fantastic as leftovers! Store in an airtight container in the refrigerator for up to 3-4 days. The soup will thicken considerably upon cooling. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of milk or chicken broth to thin it back to your desired consistency. You can also microwave individual portions. Freezing this soup is generally not recommended as dairy-based soups can sometimes separate upon thawing, though the flavor will still be good.
19. **More Recipes You Will Love:** If you loved the rich flavors and comforting nature of this soup, here are a few more fantastic savory recipes that I think you'll absolutely love:
  20. For a simple yet delicious skillet meal, my : This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.
  21. If you're a fan of hearty casseroles, my : Cheesy Ground Beef Rice Casserole is a great option.
  22. For a tender beef dish from the slow cooker, my Slow Cooker Beef Brisket with BBQ Sauce is a fantastic choice.
  23. For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!
  24. And for another hearty breakfast casserole, my Tater Tot Breakfast Bowl with Sausage Gravy is perfect.
25. **Final Thoughts:** This Soup with Potatoes, Bacon, Parmesan, and Sour Cream is a true bowl of comfort - rich, creamy, and packed with incredible savory

flavors. It's easy to make, incredibly satisfying, and perfect for cozy nights. Give it a simmer, and enjoy this delicious homestyle classic!

## SWAPS & NOTES

of Parmesan cheese elevate every spoonful to pure bliss.

It's truly a complete meal in a bowl, perfect for feeding your family on a chilly evening, and it's guaranteed to be a crowd-pleaser!

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-potato-bacon-parmesan-soup-cozy-comfort-food-recipe/>