

Cheesy Kielbasa Potato Soup Recipe You'll Make All Winter

Creamy Kielbasa Potato Soup (Easy One-Pot Comfort Food)



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40 min

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INGREDIENTS

- 14 oz kielbasa, sliced
- 4 cups potatoes, peeled and cubed
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 cups chicken broth
- 1 cup shredded cheddar cheese
- 1 cup sour cream
- 2 tablespoons butter or oil
- 1 teaspoon dried herbs (thyme or Italian seasoning)
- Salt and black pepper, to taste
- Fresh parsley, for garnish

DIRECTIONS

- 1. Brown the Kielbasa:** Heat butter or oil in a large pot over medium heat. Add the sliced kielbasa and cook until lightly browned. This step builds incredible flavor right from the start.
- 2. Saut  Aromatics:** Add the diced onion and cook until soft and translucent. Stir in the minced garlic and cook for about 30 seconds, just until fragrant.
- 3. Simmer the Potatoes:** Add cubed potatoes, chicken broth, and dried herbs. Bring to a boil, then reduce heat and let simmer until the potatoes are fork-tender (about 15-20 minutes).
- 4. Thicken the Soup:** Lightly mash some of the potatoes directly in the pot. This thickens the soup while keeping plenty of chunky bites.
- 5. Make It Creamy:** Stir in sour cream and shredded cheddar cheese. Mix until fully melted and creamy. Season with salt and black pepper to taste.
- 6. Garnish & Serve:** Ladle into bowls and sprinkle with fresh parsley for a pop of color and freshness.

SWAPS & NOTES

You can even try turkey sausage for a lighter option.

Potatoes: Russets give you a thicker texture when mashed slightly.

Yukon Golds stay creamier and buttery.

Cheese: Sharp cheddar adds bold flavor.

TIPS FOR SUCCESS

You want texture-not mashed potatoes.

Pre-shredded cheese doesn't melt as smoothly.

Add more broth if you prefer a thinner soup.

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

Original recipe: <https://chefmaniac.com/cheesy-kielbasa-potato-soup-recipe-youll-make-all-winter/>