

## I Made Creamy Potato Soup With Just 5 Ingredients... and It's Shockingly Good

It's truly budget-friendly.



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

2 ½ lbs russet potatoes, peeled and diced  
1 medium yellow onion, diced  
4 cups chicken broth (or vegetable broth)  
1 cup milk (any kind)  
¾ cup shredded cheddar cheese  
Optional pantry staples (not counted):  
Salt + black pepper  
Garlic powder (or 1 clove garlic)  
Butter (1-2 tbsp for extra richness)  
Green onions or bacon for topping (if you've got it)

### DIRECTIONS

1. Sauté the onion (optional but worth it). If you're using butter, melt it in a soup pot and cook the onion for 3-4 minutes until soft. If you're skipping butter, you can still sauté with a splash of broth.
2. Simmer the potatoes. Add diced potatoes and broth. Bring to a boil, then reduce to a simmer and cook 15-18 minutes, until potatoes are very tender.
3. Make it creamy. Use a potato masher to mash some of the potatoes right in the pot (leave some chunks). Stir in the milk.
4. Add the cheese. Turn heat to low and stir in cheddar until melted. Taste and season with salt and pepper (and garlic powder if using).
5. Serve hot. Bowl it up and top however you like.

### SWAPS & NOTES

Potatoes: Russets make it creamy; Yukon Golds make it buttery and slightly thicker.

Milk: Whole milk is richest, but 2%, evaporated milk, or even unsweetened oat milk works.

Cheese: Cheddar is classic, but Monterey Jack or a blend is great too.

Thicker soup: Mash more potatoes at the end.

### TIPS FOR SUCCESS

Keep it at a gentle heat so it stays smooth.

The more you mash, the creamier it gets-no flour needed.

Broths and cheeses vary a lot in saltiness.

