

Cheddar Potato Soup

Recipe By *Faigy Grossman*



Cooking and Prep:  1 h

Serves:  8

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Gluten Free,
Sugar Free

Source: Family Table by
Mishpacha Magazine

A comforting dish, this soup is a never-fail winner that chases away those winter chills! Recipe by Faigy Grossman.

Ingredients (11)

Cheddar Potato Soup

- 1 large onion, diced
- oil or butter, for sautéing
- 2 stalks celery, chopped
- 3 carrots, peeled and cut into half-rounds

- 4 potatoes, peeled and cut into small cubes
 - 5 and 1/2 cups water
 - 2 teaspoons salt, or to taste
 - black pepper, to taste
 - 1 tablespoon chicken consommé powder (parve)
 - 1 and 1/2 cups milk
 - 1/4 cup shredded cheddar cheese and pizza cheese blend
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Start Cooking

Cheddar Potato Soup

1. In a large pot, sauté onion in oil or butter until golden. Add vegetables, water, and seasonings; stir to combine.
2. Bring to a boil and lower heat to medium; cook for 40 minutes or until vegetables are cooked through. Reduce heat to medium-low; add milk and bring to a boil again. Remove from heat.
3. After ladling into individual bowls, garnish with a teaspoon of shredded cheese.

Credits

Photography: Daniel Lailah

Styling: Amit Farber