4 Types of Potato Soup

Potato soup is a great option when you want comfort food, but want a lighter meal. It is a cream-based soup, but there are plenty of ways to lighten it up and reduce the calories if you prefer. Here are some different variations of potato soup to try out.

**Baked Potato Soup**

If you want potato soup, but you are interested in doing something a little different than the standard, consider making baked potato soup. This starts with the classic potato soup recipe with russet potatoes, milk, flour, and seasonings. However, you then start adding some extra ingredients to turn it into a loaded baked potato soup, such as shredded cheddar cheese, sour cream, green onions, and of course your diced and cooked bacon. Save some shredded cheese and sour cream to top the soup as a garnish when you are getting ready to serve it.

**Hash Brown Soup**

Another version of a potato soup is one that is going to use shredded hash browns instead of chopped potatoes. You can make these yourself if you have some extra time, but this is usually more work than is really necessary. The point of a shredded potato soup is to save time on the prep work, so a better option is to get a big bag of frozen shredded hash browns. You can then add some chicken or vegetable broth, cream of chicken soup, salt and pepper, onion, and cream cheese to make it a little creamier. This is a very simple soup to prepare for your family.

**Vegetable Chowder With Cheese**

This potato soup uses potatoes, vegetables, and cheese for a warm and creamy soup that really satisfies the belly. It is another take on broccoli cheese soup, but of course with your potatoes added in. Peeled and chopped russet potatoes are best for this soup. Add some broccoli, celery, onions, and carrots to the soup. You will also want seasonings and fresh herbs, low-sodium chicken broth, butter, and milk. You can add a little flour to the soup if you want to thicken it up so it is closer to a chowder consistency.

**Potato Soup With Bean and Bacon**

Have you ever had bean with bacon soup? If so, you might want tog o for another combination of this soup by making it with potatoes as well. This is a hearty soup that is great for leftovers as well. If you have any leftover, consider saving it to create a casserole with. The soup calls for peeled and diced potatoes, bits of cooked bacon, navy beans, onion, garlic, celery, and carrots. Chicken broth is best for the main liquid component of the soup.