

Creamy Potato Kale Soup

★ ★ ★ ★ ★

4.7 from 62 reviews

Author: [Pinch of Yum](#) Total Time: 40 minutes Yield: 8



This Creamy Potato Kale Soup is beyond velvety! It's our new favorite soup to pair with paninis, bread, and grilled cheese.

INGREDIENTS

SCALE

- 5 tablespoons butter
- 1 large yellow onion, roughly chopped
- 3 large potatoes, peeled and roughly chopped
- 8 cups chicken or vegetable broth
- 2-3 cups chopped kale, stems removed
- 2 cups milk
- salt and pepper to taste

INSTRUCTIONS

1. Heat the butter in a large pot over medium high heat. Add the onions and potatoes and saute until golden brown, 5-8 minutes, sprinkling with salt and pepper. Add 6 cups of the broth and the kale; simmer for 5-10 minutes until the kale softens and becomes a darker green.
2. Transfer the soup to a heavy-duty blender. Puree for 2-3 minutes or until the soup is completely smooth. Transfer the pureed soup back the pan and stir in the milk and the remaining 2 cups broth depending on how thick you want the soup to be. Season with salt and pepper and serve with yummy paninis, toasted wheat bread, or crackers, cheese, and hummus.

NOTES

This recipe is very adaptable – add more herbs, use more potatoes, more kale, more broth, etc. Also note: the more kale you add, the more bright green your soup will be! Also, the longer you cook the onions and potatoes the more it “dulls” the flavor. You want them to be sauteed and golden, but not totally mushy.

Find it online: <https://pinchofyum.com/creamy-potato-kale-soup>