

# The Absolute Best Potato Soup

This is the absolute best and easiest potato soup. I never liked potato soup until I made this for my wife. Everyone I have shared it with loves it. It is quick, easy, and good on a nice winter day.

Recipe by [Brittany Terry](#) | Created on **Dec 14, 2021**

## Ingredients

- 1 (49.5 fluid ounce) can chicken broth, divided
- 1 (1 ounce) package country style gravy mix (such as McCormick®)
- 6 cups peeled and cubed potatoes
- 1 carrot, diced
- 1 onion, diced
- 2 (1/2 inch thick) slices deli ham, diced

## Directions

- Pour 1 cup of the chicken broth, and the contents of the gravy mix packet, into a small bowl. Whisk well to combine.
- Combine potatoes, carrot, onion, ham, and remaining chicken broth in a large soup pot; bring to a boil. Cook for 5 minutes, and turn down to a simmer. Whisk in the broth and gravy mixture. Simmer soup for one hour.

## Nutrition Facts

Serving: **8 servings** | Calories: **172.6 kcal** | Carbohydrates: **27.1 g** | Protein: **7.9 g** | Saturated fat: **1 g** | Cholesterol: **20.6 mg** | Sodium: **1320.7 mg** | Fiber: **3 g** | Sugar: **3.6 g**

## Categories

Soups, Stews and Chili Recipes

Soup Recipes

Vegetable Soup Recipes