

Ham and Potato Soup Recipe

Ingredients

- 3 tablespoons butter
- 1 large sweet onion chopped into bite size pieces
- 2 cups of chopped potatoes
- 1 large carrot chopped into bite size pieces
- 1 stalk celery diced into onion size pieces
- 2 cloves garlic minced
- 2 cups cooked ham diced
- 2 teaspoons parsley
- 1/2 teaspoon thyme leaves
- pepper to taste
- 3 cups chicken broth
- 1 cup of half and half
- Pepper To Taste

Directions

1. Cook onion in butter in a soup pot until tender, about 5 minutes.
2. Add remaining ingredients except half and half cream. Bring to a boil, reduce heat and simmer for 20 minutes or until potatoes are tender.
3. Add cream and simmer for an additional 5 minutes.
4. Cut up fresh chives to enjoy on top when serving.

Notes: 4 servings