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**Prep Time:** 15 minutes **Cook Time:** 6-8 hours LOW or 3-4 hours  
HIGH **Total Time:** 6 hrs 20 min. **Serves:** 4-6

## Ingredients for Italian Sausage Creamy Potato Soup

2.5 pounds russet potatoes, well-scrubbed, unpeeled, and cut into cubes

14 ounces pre-cooked Italian sausage, sliced

1 medium onion, peeled and diced

3 cloves garlic, peeled and minced

¼ teaspoon black pepper

1 teaspoon smoked paprika

6 cups chicken broth

8 ounces cream cheese, softened

1 cup shredded sharp Cheddar cheese, plus more for optional topping

Optional toppings: plain Greek yogurt or gluten-free sour cream,  
shredded Cheddar, sliced green onions

## Directions for Italian Sausage Creamy Potato Soup

1. Using a 6-quart slow cooker, add the cubed potatoes, slices of pre-cooked Italian sausage, diced onion, and minced garlic.
2. Add the black pepper, paprika, and chicken broth.
3. With lid on, cook for 6-8 hours on LOW or 3-4 hours on HIGH.
4. When the potatoes are very tender, the cooking is finished.
5. Cut the softened cream cheese into cubes and stir until into soup until well blended. (If you have time, the cream cheese can be placed on the counter to soften - about 30 minutes or so)
6. Stir in the shredded Cheddar.
7. Season to taste with salt, pepper, and/or more smoked paprika, if desired.
8. Ladle soup into bowls and top with plain Greek yogurt or gluten-free sour cream, shredded Cheddar, and/or sliced green onions.

