

Foodnity Recipes

Cajun Potato Soup with Andouille Sausage

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb andouille sausage, sliced into rounds
- [ ] 3 large russet potatoes, peeled and cubed
- [ ] 1 medium onion, finely diced
- [ ] 1 green bell pepper, diced
- [ ] 2 stalks celery, diced
- [ ] 3 cloves garlic, minced
- [ ] 4 cups chicken broth
- [ ] 2 tbsp unsalted butter

Seasoning & Finishing

- [ ] 1 tbsp Cajun seasoning
- [ ] 1/2 tsp smoked paprika
- [ ] 1/2 cup heavy cream
- [ ] Salt and black pepper to taste
- [ ] Chopped green onions for garnish

Instructions

1. In a large pot over medium heat, brown the sliced andouille sausage until it's nicely caramelized. Use a slotted spoon to remove the sausage and set it aside, but leave that wonderful fat in the pot.
2. Add the butter to the pot. Toss in your onion, celery, and bell pepper. Sauté them for about 5-7 minutes until they're soft and translucent. Stir in the minced garlic and cook for just one more minute so it doesn't burn.
3. Stir in the Cajun seasoning and smoked paprika. Add the cubed potatoes and stir well to coat them in the spices. Pour in the chicken broth and bring everything to a gentle boil.
4. Reduce the heat to low and simmer for about 15-20 minutes, or until the potatoes are tender. If you like a thicker soup, use a potato masher to lightly crush some of the chunks right in the pot.
5. Return the browned sausage to the pot. Slowly stir in the heavy cream. Let it warm through for a couple of minutes on low heat, but don't let it reach a full boil.
6. Taste it. Add salt or pepper if you feel it needs more. Ladle into bowls and garnish with fresh green onions.

Nutrition per serving

420 kcal	18 g	22 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra thick soup, you can whisk 1 tbsp of cornstarch with a bit of water and stir it in before adding the cream.
- Store in an airtight container in the fridge for up to 4 days.
- If you're making this for a crowd, you can double the recipe, just ensure you have a pot large enough to prevent splashing.