

Potato Soup

Ingredients

- 5 large potatoes
- 2 green onions, plus more for garnish
- ¼ teaspoon dried basil, or more to taste
- Salt and pepper, to taste
- 2 ½ cups milk (plus more if needed)

Steps

- Peel and roughly chop potatoes. Discard tops and bottoms of green onions and mince the remaining pieces.
- Add potatoes and onions to a medium-sized saucepan and cover with water. Boil on high for 30 minutes, adding more water to the pot as needed, until potatoes are well cooked and soft.
- Remove pot from heat and drain the water over a strainer until it is just under the level of your cooked potatoes. Return any onions and basil the strainer catches to the pot.
- Add 2 1/2 cups milk to potatoes and mash until mostly smooth, leaving a few small chunks for a hearty texture. Add more milk, a dash at a time, until soup reaches your preferred consistency.
- Season liberally with salt and pepper to taste. Return pot to the stove and heat, stirring frequently, for 2-3 minutes. Serve garnished with additional green onions if desired.