

Cheesy Ham and Potato Soup

By Dan Pelosi

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Total Time 35 minutes

Prep Time 10 minutes

Cook Time 25 minutes

Rating ★★★★★ (413)



David Malosh for The New York Times. Food Stylist: Rebecca Jurkevich.

Cooked ham lends a surprising amount of flavor to this simple, hearty soup. Easy to put together using leftover ham or a ham steak, this recipe is perfect for a weeknight or a busy weekend. The ham, joined by soft chunks of potato as well as soup all-stars carrot, onion and celery, is bathed in a creamy broth thickened with a quick roux made from flour and butter. The soup, served hot and topped with a mound of melty Cheddar and chopped fresh scallions, makes second helpings hard to resist.

INGREDIENTS

Yield: 6 to 8 servings

2 tablespoons extra-virgin olive oil
½ white or yellow onion, diced
2 stalks celery, diced
1 medium carrot, diced
1 garlic clove, minced
Salt and freshly ground black pepper
4 cups chicken broth
1½ pounds russet potatoes, peeled and cut into 1-inch cubes (about 4 cups)
1½ to 1¾ cups diced cooked ham (8 to 9 ounces)
5 tablespoons unsalted butter
¼ cup all-purpose flour
2 cups whole milk
Shredded Cheddar, for serving
Chopped scallions, for serving

PREPARATION

Step 1

Heat the olive oil in a large pot or Dutch oven over medium. Add the onion, celery, carrot, garlic and 1 teaspoon each salt and pepper and cook, stirring, for 2 to 3 minutes, until the onion is just softened and everything is fragrant.

Step 2

Adjust the heat to medium-high, then add the broth, potatoes and ham to the pot and cover to bring to a boil. Reduce heat and simmer, covered, until potatoes are soft when pierced with a fork, 10 to 15 minutes.

Step 3

Meanwhile, in a small saucepan over medium heat, melt the butter. Add the flour and whisk until light brown and fragrant, about 1 minute. Add milk and continue to whisk until thickened, making sure no lumps form, 4 to 5 minutes more.

Step 4

Add the milk mixture to the pot. Stir until incorporated and the soup is fully warmed through and creamy, about 3 minutes. Taste

and season with salt and pepper as needed. Serve warm, topped with shredded Cheddar and chopped scallions. Soup can be refrigerated for up to 5 days.

Private Notes

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