



12 OF OUR BEST ANYTIME SOUP RECIPES





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12 of Our Best Anytime Soup Recipes

Letter from the Editor

No matter the time of year, there is something so comforting and familiar about a warm (or cold!) bowl of soup. There are so many varieties of soup out there, however, that it might be hard to decide what you're in the mood for. Whether it be a creamy cup of potato soup with Cheddar sprinkled on top, a cold summertime gazpacho, or a hearty beef vegetable soup straight off the stovetop, we've got you covered.

We've included four sections of soups below that we think you'll love. Potato, tomato, vegetable and Mexican-style soups are some of the most popular and widely consumed year round, and we think you should have great recipes for all of them close by should the mood for soup strike unexpectedly.

The great thing about soup is that it's really the perfect meal! With the right ingredients, it's hearty enough for dinner, and with the right portioning, it's light enough for a quick lunch. Soups have always paired well with other dishes such as salads and sandwiches, and they're also great as an appetizer before the main course.

We handcrafted each of the soups below in our test kitchen, so we know they're great. We hope you enjoy making (and eating) each of the 12 soup recipes below just as much as we did.

Sincerely,

Editors of RecipeLion.com

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Our Best Potato Soups

Spicy Loaded Potato Cheese Soup

By: RecipeLion.com Test Kitchen



This Spicy Loaded Potato Cheese Soup is for those who like a bit of kick in their food. The red chili pepper flakes and the shredded pepper Jack cheese add just the right amount of heat to this potato cheese soup. However, the spice isn't overpowering, which makes this one of the best potato soup recipes you'll make. The

flour and half and half help thicken this recipe to a perfect consistency. The "loaded" part of this easy soup comes from the bacon, hash browns, shallots, and the other tasty ingredients. This potato cheese soup is a definite crowd-pleaser that you will find yourself wanting to make again and again.

Ingredients

- 8 strips bacon, browned and crumbled
- 2 ribs of celery, chopped
- 1 large shallot, chopped
- salt and pepper
- 2 cloves garlic, minced
- 1/4 teaspoon red chili pepper flakes
- 2 teaspoons flour
- 2 cups chicken broth, divided
- 2 cups half and half
- 1 bag frozen Southern-style hash browns
- 8 ounces shredded pepper Jack cheese
- 1/4 cup Italian parsley, chopped
- 1 tablespoon chives
- sour cream and cheese, for serving

Instructions

1. In a small bowl, whisk the flour with 1/4 cup broth. Set aside.

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2. After browning the bacon, sauté the celery, shallots, and garlic until soft in a large pot. Season with salt, pepper, and chili flakes.
3. Add the half and half, hash browns, and remaining broth to the pot. Bring to a boil, stirring occasionally. Slowly drizzle in the flour/broth mixture while stirring. Turn the heat to low and simmer until the soup has thickened and the potatoes are tender.
4. Remove the soup from the heat. Stir in cheese by the handful, being sure it is combined before adding more. Stir in half of the bacon and all of the chopped parsley.
5. Serve with a dollop of sour cream, shredded cheese, chopped chives, and additional bacon on top.

Super Easy Slow Cooker Potato Soup

By: RecipeLion.com Test Kitchen



This Super Easy Slow Cooker Potato Soup could feed a whole army of hungry people (or at least just your hungry family). Soups are almost always simple dishes to make, but this easy potato soup recipe makes things even more of a breeze. Simply toss the ingredients into a large slow cooker on LOW for 8 hours or on HIGH for 4 hours. You can go about your hectic day without having to

worry about what's for dinner. This recipe for potato soup is sure to become one of your favorites! Garnish each bowl with sour cream, cheese, and chives, and serve warm.

Ingredients

- 12 medium red potatoes, cubed (not peeled)
- 1 tablespoon butter
- 1 large onion, diced
- 2 cloves garlic, minced
- 5 cups water
- 2 tablespoons chicken base
- salt and pepper
- 1 can cream of potato soup
- 2 teaspoons fresh parsley, chopped
- 3 slices bacon, cooked and crumbled
- 1 cup heavy cream
- 1 cup Cheddar cheese
- 1 cup sour cream
- 1/4 cup chives

Instructions

1. Sauté the onions and garlic in butter.
2. In a large slow cooker, add the potatoes, bacon, water, onion mixture, chicken base, soup, and seasoning.



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3. Cook on high for 4 hours or low for 8 hours until the potatoes are tender.
4. Stir in the heavy cream, parsley, cheese, sour cream, and chives.
5. Serve immediately.

Old-Fashioned Potato Leek Soup

By: RecipeLion.com Test Kitchen



This Old-Fashioned Potato Leek Soup is so creamy and delicious. If you're looking for the perfect recipe for potato soup, this is definitely it. The leeks and onion slightly caramelize in the cooking process to round out the flavor of this easy potato soup. Once the potatoes have boiled and softened, blend the ingredients together to reach your desired

consistency. The bright taste of parsley helps to lighten this recipe and keep it from feeling too heavy. Add sour cream, shredded cheese, green onions, or your other favorite toppings (bacon, anyone?) and serve hot. Enjoy this tasty potato soup during the cool fall months.

Ingredients

- 2 tablespoons olive oil
- 5 Yukon Gold potatoes, diced
- 1 leek, chopped and rinsed well
- 1 medium onion, diced
- 1/4 tablespoon Italian parsley
- salt and pepper
- 5 cups water
- 2 cups half and half, warmed
- Sour cream, cheese, and green onion for serving

Instructions

1. In a large pot, heat olive oil over medium-high heat. Sauté onion and leek until softened. Add potatoes, salt, pepper, and water. Bring to a boil, reduce heat to low, and simmer for 20 to 30 minutes until the potatoes are tender.

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2. Remove from the heat. Add the half and half and parsley. Using an immersion blender, puree the mixture to desired consistency. The soup will thicken as it's pureed. Adjust seasoning, if desired.
3. Serve with a dollop of sour cream, a sprinkle of shredded cheese, and a bit of green onion.

Our Best Tomato Soups

Creamy Tomato and Basil Soup

By: RecipeLion.com Test Kitchen



For a deliciously easy homemade tomato soup recipe, look no further. This Creamy Tomato and Basil Soup recipe is super easy to prepare. This dish can be ready in under a half hour and only requires about ten ingredients! This delicious and creamy soup is best served immediately and with a grilled

cheese sandwich – just like Mom used to make! The next time you're thinking about having soup for dinner don't reach for a can. You probably already have most of the ingredients for this easy recipe in your house anyway! While this recipe is almost as easy as opening up a can, it's far more delicious.

Ingredients

- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 large onion, diced
- 2 (28-ounce) cans plum tomatoes
- 1 cup chicken broth
- 2 tablespoons sugar
- 1/4 cup half and half
- 1/4 cup fresh basil leaves, chopped
- 1 tablespoon fresh oregano
- salt and pepper

Instructions

1. In a large pot, heat the olive oil over medium heat. Add the garlic and onions and sauté until the onions are soft, about 5 minutes.
2. Add the tomatoes, chicken broth, and sugar to the pot. Bring to a boil and reduce heat to low. Simmer for about 10 minutes.
3. Remove from the heat and add the seasonings and the half and half.



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4. Using an immersion blender, puree the soup until there are no large pieces of tomato remaining.
5. Serve with a grilled cheese sandwich.

Summer Cold Tomato Soup

By: RecipeLion.com Test Kitchen



For an unexpected summer dinner recipe, try this super easy Summer Cold Tomato Soup. The only equipment you need is a blender or food processor and you don't even have to turn on the stove for this tasty soup recipe. This really is the best tomato soup recipe for the summer months because it utilizes ingredients that are in season and it is served cold for those hot summer

days. Just be sure to let it chill in the refrigerator for at least 4 hours before serving to let the flavors come together. Your family will love this Summer Cold Tomato Soup!

Ingredients

- 1/2 an English cucumber
- 1 red bell pepper
- 1 green bell pepper
- 1/2 red onion
- 3 large vine-ripened tomatoes
- 1 jalapeno pepper, seeded and halved
- 1 cup tomato juice
- juice of half a lemon
- salt and pepper to taste

Instructions

1. In a food processor, add half of the cucumber and half of each type of pepper. Pulse until the veggies are minced evenly but not pureed. Pour into a large bowl and set aside.
2. In a blender, add the remaining ingredients and blend until smooth. Add this mixture to the bowl of chopped veggies.
3. Stir to combine. The soup will be thick and chunky.
4. Chill in the fridge for 4 hours before serving.

Rustic Red Pepper and Tomato Soup

By: RecipeLion.com Test Kitchen



If you're looking for a new recipe for tomato soup, we've got just the recipe! We promise that this recipe for Rustic Red Pepper and Tomato Soup will be the best tomato soup recipe that you will ever make. The tomatoes and red peppers give this soup its signature red color. Fresh basil stirred in at the end adds a

fresh pop of green. To make this recipe vegetarian, simply substitute the chicken broth for vegetable broth and adjust spices as needed. This delicious tomato soup is hearty and perfect for a chilly fall or winter day.

Ingredients

- 2 tablespoons butter
- 2 medium red bell peppers, chopped
- 1/2 white onion, diced
- 1 small shallot, diced
- 3 cloves garlic, chopped
- 1 cup dry red wine
- 2 tablespoons tomato paste
- 1 tablespoon fresh thyme, chopped
- 1 teaspoon smoked paprika
- 1 (28-ounce) can of whole peeled plum tomatoes
- 2 cups low-sodium chicken broth
- 1 teaspoon sugar
- 1/2 tablespoon kosher salt
- 1/2 teaspoon fresh ground pepper
- 1/3 cup heavy cream
- 1/3 cup fresh basil, chopped

Instructions

1. In a large soup pot, sauté the peppers, onions, and shallots in butter over medium-high heat until soft and slightly golden. Add the garlic and stir until fragrant. Deglaze the pot with red wine. Add the tomato paste, thyme, and paprika. Stir well.

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2. Add the can of tomatoes (with juices), chicken broth, sugar, salt, and pepper.
3. With a large spoon or a potato masher, “smash” the tomatoes into chunks. Bring the soup to a boil and then reduce the heat to medium-low and simmer for 15 minutes.
4. Remove from the heat and stir in the cream and fresh basil. Taste and adjust seasoning if needed.

Our Best Vegetable Soups

Very Veggie Kale and White Bean Soup

By: RecipeLion.com Test Kitchen



“Very Veggie” is right! This Very Veggie Kale and White Bean Soup is chock-full of fresh vegetables and herbs. For this homemade vegetable soup recipe, the kale is added at the end so that it gets warm but not wilted. This vegetarian soup is still hearty enough for a meal and the cannellini beans even pack a little bit of

protein. With fresh zucchini and squash, this homemade vegetable soup recipe is perfect for spring and summer with those in-season vegetables. Serve this flavorful soup with some fresh baked bread for a delicious and complete meal. Light and full of flavor, this Very Veggie Kale and White Bean Soup is perfect for chilly spring nights.

Ingredients

- 3 tablespoons olive oil
- 1 cup chopped carrots
- 1 cup chopped celery
- 4 shallots, chopped
- 3 cloves garlic, minced
- 1 cup dry white wine
- 2 cans cannellini beans, drained and rinsed
- 4 cups vegetable broth, low sodium preferred
- 3 fresh sprigs of thyme
- 1 bay leaf
- 1 cup Baby Bella mushrooms
- 1 small zucchini, chopped
- 1 small yellow squash, chopped
- 1 pound kale leaves, stripped of ribs and stems
- juice of half of a lemon
- 3 tablespoons fresh Italian parsley, chopped

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Instructions

1. Heat olive oil over medium heat in a large soup pot. Add carrots, celery, shallots, and garlic. Cook until tender.
2. Add white wine and simmer until liquid is reduced.
3. Add beans, broth, thyme, and bay leaf. Bring to a boil, then reduce heat to low and simmer for 10 minutes.
4. Add mushrooms, zucchini, and squash. Simmer for 5 minutes.
5. Add kale and lemon juice.
6. Stir in fresh parsley, and remove bay leaf before serving.

Beef and Barley Vegetable Soup

By: RecipeLion.com Test Kitchen



For an incredibly hearty soup recipe, this Beef and Barley Vegetable Soup is also incredibly easy. The prep work is minimal, leaving you to let this homemade soup simmer and make your entire house smell amazing. With the beef, barley, and vegetables this easy soup recipe is already a complete meal. There's also a very

good chance that you have all of these ingredients in your kitchen already, so this vegetable beef soup recipe could be ready for dinner tonight! Serve with warm bread to soak up every last drop of this Beef and Barley Vegetable Soup--trust us, you'll want to!

Ingredients

- 1 1/2 pound stew meat
- 1 (16-ounce) package baby carrots, halved
- 1 cup onion, chopped
- 1 cup dry red wine
- 28 ounces canned diced tomatoes
- 16 ounces tomato juice
- 3 cups Yukon gold potatoes, cubed
- 1 cup frozen green beans
- 1 cup quick-cooking barley
- salt and pepper
- bay leaf
- olive oil

Instructions

1. In a large soup pot, brown meat in olive oil. Remove from the pan and set aside.
2. Stir in all carrots and onions and cook until onions are translucent. Deglaze the pan with red wine. Return beef to the pot, including any juices that accumulated.



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3. Bring to a simmer, add seasonings, canned tomatoes and juice, and bay leaf. Simmer for 1 hour.
4. Add the potatoes and barley, simmer until all veggies and meat are tender, about 10 minutes.
5. Add green beans and cook for 5 more minutes. Serve immediately.

Quick and Easy Minestrone

By: RecipeLion.com Test Kitchen



Homemade soup is one of the most comforting meals, but it often takes a long time to prepare. That's what inspired this Quick and Easy Minestrone recipe! It takes just thirty minutes from start to finish but tastes like it's been simmering all day. This will be one of the best vegetable

soup recipes you ever make. With a simple base of red wine and vegetable broth, this simple soup has incredible flavor. It's also filled with fresh vegetables, but feel free to add more! This Quick and Easy Minestrone will warm you from head to toe which makes it the perfect fall meal.

Ingredients

- 2 tablespoons olive oil
- 4 cups vegetable broth, low sodium preferred
- 1 cup dry red wine
- 1 can diced tomatoes
- 1 can cannellini beans, drained and rinsed
- 8 ounces baby carrots, chopped
- 1/2 onion, diced
- 3 cloves garlic, minced
- 2 celery stalks, chopped
- 1 tablespoon fresh thyme, chopped
- 2 bay leaves
- salt and pepper to taste
- 2 cups (1/2 box dry) cooked pasta, ditalini preferred
- 1 medium zucchini, chopped
- 2 cups fresh spinach, cleaned well and chopped
- Parmesan cheese for garnish

Instructions

1. In a large pot, heat olive oil over medium-high heat. Add onions, carrots, celery, and garlic. Stir and cook until vegetables begin to soften.
2. Pour red wine into pot. Bring to a boil to reduce. Scrape bottom of pan (this will create more flavor). Add herbs to the pot and stir well.

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3. Add beans, tomatoes, broth, salt, and pepper. Simmer on medium-low heat for 15 minutes.
4. Add spinach and zucchini and simmer for 5 more minutes.
5. Stir in pre-cooked pasta.
6. When ready to serve, ladle into bowls. Finish with freshly-grated Parmesan cheese on top and breadsticks if desired.

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Our Best Mexican-Style Soups

Chicken and Chili Mexican Soup

By: RecipeLion.com Test Kitchen



If you're looking for an excellent Mexican soup recipe, look no further than this Chicken and Chili Mexican Soup. It has all of those "south of the border" flavors that you've come to know and love: poblano peppers, green chilis, chili powder, cumin, and cilantro. This easy soup recipe

balances the heat from the spices with chicken broth, corn, and cannellini beans. It's almost like you're eating a chicken taco — just without the mess of a split tortilla shell. This easy southwest soup comes together in a matter of minutes. Enjoy our delicious Mexican soup recipe on days when you want a little more "kick" to your lunch or dinner!

Ingredients

- 2 cans cannellini beans, rinsed and drained
- 4 cups chicken broth, low sodium
- 1 tablespoon olive oil
- 1 large onion, diced
- 1 can diced green chilis
- 2 medium poblano peppers, seeded and diced
- 5 cloves of garlic, minced
- 1 tablespoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon Mexican-style chili powder
- Salt and pepper
- 4 cups shredded chicken
- 1 cup frozen corn
- 1/4 cup cilantro, chopped
- Juice from one lime
- Sour cream, for serving
- Tortilla chips, for serving
- Lime wedges, for serving
- Cilantro, for serving

Instructions

1. Heat olive oil in a large pot over medium heat. Add onion and poblanos and sauté until soft, about 5 minutes.

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2. Add garlic and stir until fragrant. Add spices, continuing to cook for 2 minutes until spices are toasted and fragrant.
3. Add beans, corn, chicken, lime juice, and broth. Bring to a boil and reduce to low heat. Simmer for 10 to 15 minutes.
4. Before serving, stir in chopped cilantro.
5. Serve with tortilla chips, fresh lime wedges, and a scoop of sour cream.

Quick Chicken Tortilla Soup

By: RecipeLion.com Test Kitchen



This easy tortilla soup recipe is a definite crowd-pleaser. Like the name implies, Quick Chicken Tortilla Soup is ready to eat in 30 minutes or less. This recipe for tortilla soup is a perfect one to keep in mind for days when you don't feel like cooking. It's an easy dinner recipe that's also hearty and delicious. The spices of the jalapeno

and cumin go wonderfully with the mild avocado and sour cream. Top this delicious Mexican soup with shredded cheese and cilantro for a perfect finish. This might just become your new favorite recipe for tortilla soup!

Ingredients

- 2 tablespoons olive oil
- 1 small white onion, diced
- 1 jalapeno pepper, seeded and diced
- 4 cloves of garlic, minced
- 4 cups chicken broth, low sodium
- 2 cans diced tomatoes
- 1 can black beans, drained and rinsed
- 2 cups shredded chicken (rotisserie chicken works well)
- 1 bag of frozen corn (about 1.5 cups)
- juice from one lime
- 1 tablespoon Mexican-style chili powder
- 1 tablespoon ground cumin
- salt and pepper
- 1 teaspoon smoked paprika
- 1/2 cup fresh cilantro, chopped
- tortilla strips
- diced avocado, for serving
- shredded cheese of your choice, for serving
- sour cream, for serving

Instructions

1. Heat a large pot over medium-high heat. Add olive oil, onion, and jalapeno. Stir for about five minutes, until vegetables are soft. Add garlic and stir until fragrant.

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2. Add broth, tomatoes, beans, chicken, lime juice, corn and seasonings. Stir to combine. Bring to a gentle boil for about 5-10 minutes. Add water if the soup is not thin enough for your liking, and return to a boil.
3. Remove from the heat and add chopped cilantro.
4. Ladle soup into a bowl and top with tortilla strips. Garnish with avocado, cheese and sour cream. Sprinkle with cilantro and serve with a lime wedge, if desired.

Easy Cheesy Taco Soup

By: RecipeLion.com Test Kitchen



This Easy Cheesy Taco Soup is a mealtime classic. The recipe uses ground turkey instead of ground beef to make this soup less heavy yet still filling. Ranch and taco seasonings, onion, oregano, and green chilis add bold flavors to this delicious soup. This is a great recipe

for taco soup to make when you need a comforting meal. Its south-of-the-border taste will warm you up and fill your stomach. Top with shredded cheese, tortilla chips, and a dollop of sour cream when you're ready to serve.

Ingredients

- 1 pound ground turkey
- 1 tablespoon olive oil
- 1 package taco seasoning, low sodium preferred
- 1/2 package ranch seasoning
- 1 tablespoon oregano
- Salt and pepper
- 1 red pepper, diced
- 1/2 white onion, diced
- 1 can diced green chilis
- 1 can kidney beans, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 can Ro-Tel tomatoes and green chilis
- 1 cup frozen corn
- 2 cups chicken broth, low sodium preferred
- 8 ounces Velveeta cheese
- tortilla chips, for serving
- shredded cheese, for serving
- sour cream, for serving

Instructions

1. Heat olive oil over medium-high heat. Add ground turkey and begin to brown. Add seasonings while browning the meat.
2. When meat is cooked through, add red pepper and onions. Sauté for 5 minutes until vegetables are soft.



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3. Add remaining ingredients except the cheese. Bring to a boil and then reduce heat to low and simmer for 10 to 15 minutes.
4. Turn the heat off, and add Velveeta cheese in portions, stirring in each addition.
5. Serve with sour cream, cheese, and tortilla chips.



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Special Thanks

Thank you to Christina Hammond and the RecipeLion Test Kitchen for these delicious soup recipes!