

# Sweet Corn Soup with Potatoes and Thyme [itsavegworldafterall.com](http://itsavegworldafterall.com)

2 tbsp butter

1 sweet onion diced

3 cloves garlic minced

1 cup sliced celery

1 tbsp fresh thyme more for garnish

1/2 tsp salt

1/4 tsp freshly ground black pepper

2 yellow potatoes cubed; can peel if you want

3 cups vegetable broth can add another cup if desired

2 cups sweet corn from about 3 ears

1 cup whole milk optional

## Instructions

Warm the butter in a soup pot or Dutch oven, and then add the onion, garlic, and celery. Cook for a few minutes until the onion is translucent.

Stir in the thyme, salt, and pepper. Add the potatoes and vegetable broth. Increase heat to bring to a boil, decrease to medium-low to maintain a simmer, cover, and cook for 10 to 12 minutes until the potatoes are tender.

Use a fork to smash some of the potatoes to thicken the soup. Stir in the corn kernels and milk (if using). Cook for a few more minutes until warmed through. Ladle into bowls, and enjoy!