

POTATO LEEK SOUP

Serves 6 | 1.25 hr

SUPPLIES

Pot

INGREDIENTS

Cooking oil

4 large leeks, chopped

3 cloves garlic, crushed

5-6 gold/butter potatoes, chopped into ½ inches

6 cups low sodium chicken broth

2 bay leaves

3 sprigs thyme

1 cup heavy cream

1 tsp salt

¼ tsp ground black pepper

Optional: Chives for serving

DIRECTIONS

1. Put oil in pot and set to medium heat. Add **leeks** and cook for about **5 minutes**, then add the **garlic**, cook additional **5 minutes** or until the leeks are soft and wilted.
2. Add the **potatoes, broth, bay leaves, thyme, salt**, and **pepper** and bring to boil. Simmer for **15 minutes** or until potatoes are very soft.
3. Fish out the thyme and bay leaves. Puree the soup with an immersion blender (or use standard blender). Then add **heavy cream** and bring the soup to a simmer. When the soup is of desired thickness, you are done.