

Potato & Leek Soup



Servings:

8

Prep Time:

10 minutes

Cook Time:

40 minutes

Ingredients

- 2 tbsp **Unsalted Butter**
- 2 tbsp **Olive Oil**
- 4 **Leeks**
- 3 **Carrots**, diced
- 3 **Celery Stalks**, diced
- 6 cloves **Garlic**, minced
- 2 lb **Yukon Potatoes**, peeled and chopped into ½" pieces
- 5 cups **Low Sodium Chicken Broth**
- 1 tsp **Chicken Bouillon Powder**
- 1 tbsp **Dried Parsley**
- 1 tsp **Salt**
- ½ tsp **Dried Thyme**
- ½ tsp **Dried Rosemary**
- ½ tsp **Dried Oregano**

Method of Preparation

Step 1

Slice the roots and dark green stalks off of each leek. Slice the white/light green pieces and clean thoroughly to remove all dirt. Stir leeks in a large bowl of cold water to dislodge dirt. Thinly slice once clean. Prep all other vegetables.

Melt butter and olive oil over medium low heat. Add leeks, carrots, and celery.

Step 2

Stirring often, cook vegetables for 10-15 minutes until softened.

The leeks should not brown, lower the heat if you see them browning.

Step 3

Add the garlic and saute for 1 minute.

Step 4

Add the potatoes, broth, bouillon powder, and spices.

Cover, leaving a slight crack open and bring to a boil. Reduce heat to medium low and simmer for 10-15 minutes until potatoes have softened.

Step 5

Discard bay leaves.

Depending on desired consistency, remove cups of soup and place in a blender. Puree on high, leaving the blender cap open and

- ¼ tsp **Black Pepper**
- 2 **Bay Leaves**
- ½ tbs **Fresh Lemon Juice**
- 1/3 cup **Bacon Bits for Garnish**
- 1/3 cup **Shredded Cheddar Cheese for Garnish**

placing a paper towel over the top to allow the steam to escape. For a smooth soup, puree all of the soup in batches (do not fill the blender more than 1/3 full at a time).

Step 6

Stir in lemon juice and season with additional salt and pepper if needed.

Garnish with shredded cheddar cheese and bacon bits!

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