

## 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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