

Potato and Leek Soup

Ingredients:

2 lbs potatoes
1 lb leeks, washed and chopped
1 onion, chopped
1 carrot, chopped
1 celery stalk, chopped
5 cups chicken stock or broth
1/2 cup milk
4 tbsp. butter
2 tbsp. chopped parsley
Salt and pepper to taste
6 tbsp. cream or half and half
1/2 cup shredded cheese or chives



Directions:

1. Melt butter in a saucepan.
2. Add potatoes, leeks, onion, celery and carrots.
3. Cover and cook for 5-7 mins, stirring frequently.
4. Add chicken stock, 1/2 cup milk, salt and pepper.
5. Reduce heat to low.
6. Cover and cook until the vegetables are tender and potatoes are soft.
7. Mash the potatoes and vegetables in the pot or transfer to a blender or food processor in batches and process until smooth.
8. If using a food processor, make sure to cool the soup for 15 mins before processing.
9. Serve in bowls, reheat if needed and swirl 1 tbsp. half and half into each serving.
10. Sprinkle with chives or shredded cheddar cheese.

