



POTATO LEEK SOUP

Ingredients

- 3 tbsp of butter
- 3-4 leeks
- 4-6 potatoes
- 3 cloves of garlic
- 6-7 cups of broth (vegetable or chicken)
- 2-3 sprigs of thyme
- 1 cup of half and half or cream
- salt and pepper

SERVINGS: 6

TOTAL TIME: 1 HOUR

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Directions

1. Wash, peel and cube potatoes. Cut off leafy tops of leeks and chop into small pieces. Thoroughly wash the chopped leeks.
2. Turn stovetop on med. Put butter in pot with leeks and garlic. Cover pot with top, and let cook for about 10 minutes.
3. Add potatoes, broth, thyme, salt and pepper. Turn the heat on high until it comes to a boil. Cover pot and turn heat down to low. Simmer for 15 minutes or until the potatoes are soft.
4. When the potatoes are soft, pull out sprigs of thyme. Then, use potato masher to break down the potatoes. Add the half and half at the end once the soup is blended. Because the half and half will be cool, keep the soup on med-low heat when adding it.

If available: use immersion blender to blend mixture or stand blender and blend in batches.



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