

Potato Leek Soup

Serves Six

Soup Ingredients

3 tablespoons olive oil or butter
4 large leeks, white and light green parts only, roughly chopped (about 5 cups)
3 cloves garlic, minced
2 pounds Yukon gold potatoes, peeled, cut into a small dice
7 cups low-sodium chicken stock
2 bay leaves
3 sprigs fresh thyme
1 teaspoon Kosher salt
½ teaspoon freshly ground pepper
1 cup half-and-half

Chives, finely chopped for serving
¼ cup creme fraiche



Steps

1. Heat olive oil (or butter) in a large soup pot on medium-high heat. Add the leeks and garlic and saute until the leeks are soft and wilted - be careful not to brown the leeks. This should take about 10 minutes.
2. Add the potatoes, stock, bay leaves, thyme sprigs, salt and pepper to the pot and bring to a boil. Cover the pot and lower the heat to a simmer. Simmer for 15 minutes or until the potatoes are very soft. Remove the bay leaves and thyme sprigs. Puree the soup using an immersion blender (or a standard blender).
3. Add the half-and-half. Stir well. Taste and adjust the seasoning. If the soup is too thick you can add a bit of water to thin it out. If it's too loose, simmer for longer until the desired consistency is reached.
4. Serve hot and garnish with chives and creme fraiche.