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Simply Seasonal

Potato & Leek Soup

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Potato & Leek Soup

- *2 lbs russet potatoes, peeled & diced
- *1 lb leeks, washed and chopped, white & light green parts only
- *1 onion, chopped
- *1 celery stalk, chopped
- *1 carrot, chopped
- 5 cups chicken stock
- *1/2 cup milk
- 4 Tbsp butter
- *2 Tbsp chopped flat leaf parsley
- salt and pepper
- *6 Tbsp plain yogurt
- *1/2 cup chives, green onion or shredded cheddar cheese

*can be found locally

Directions

1. Melt butter in a large saucepan. Add potatoes, leeks, onion, celery and carrot; cover and cook 5-7 minutes, stirring frequently.
2. Add chicken stock, salt, pepper and parsley. Reduce heat to low, cover and cook until vegetables are tender and potatoes are soft, about 20 minutes.
3. Add milk to pot; mash potatoes and vegetables in the pot, with an immersion blender or transfer to a blender in batches and process until smooth.
6. To serve, ladle into bowls and swirl 1 tablespoon yogurt into each serving.
7. Sprinkle with chives, green onion, or shredded cheddar cheese.