

# TASTY

Recipe for January 28th, 2021

## Potato Leek Soup

Buttery, creamy, and made oh-so fragrant with the help of thyme and chives, this potato leek soup is the perfect companion to any cold weather dinner. Serve with a bit of hot sauce for an extra kick and a sprinkling of croutons for added crunch.

**Merle O'Neal**

Tasty Team

 **45 minutes**

### Ingredients

for 8 servings

2 tablespoons butter

3 large leeks, chopped

3 cloves garlic, minced

2 lb potato, cubed

salt, to taste

pepper, to taste

6 cups vegetable broth

2 cups water

2 sprigs fresh thyme

1 bay leaf

¼ cup fresh chives, chopped

hot sauce, to taste

### Nutrition Info

Calories **751**

Fat **49g**

Carbs **67g**

Fiber **3g**

Sugar **14g**

Protein **3g**

Estimated values based on one serving size.

## Preparation

- 1** Melt butter on medium heat in a large pot. Add the chopped leeks and stir until coated with butter.
- 2** Cover the pot and lower heat, cook for around 10 minutes until the leeks have softened.
- 3** Increase to medium-high. Add garlic, potatoes, salt, and pepper. Cook for 1 minute, then add vegetable broth, water, thyme, and bay leaf. Bring to a boil.
- 4** Lower heat and cover pot with a lid and simmer for 15 minutes, or until potatoes are tender and easily speared by a fork.
- 5** Uncover and remove thyme and bay leaf.
- 6** Use an immersion or countertop blender to blend the soup until smooth.
- 7** Stir in chives and hot sauce (optional).
- 8** Allow to cool 2 minutes and serve.
- 9** Enjoy!