

Potato and Leek Soup!



POWERED BY
COMPANY SHOP GROUP

You will need:

- 8 cups vegetable broth
- 2 bay leaves
- 1 tsp thyme (dried)
- 1 tsp salt
- 1/2 tsp black pepper
- 4 russet potatoes (peeled, cut into 2" pieces)
- 2 tbsp unsalted butter
- 2 large leeks (sliced & rinsed)
- 2 stalks celery (chopped, save the leaves)
- 2 cloves garlic (minced or chopped)
- 1/2 cup cream



What to do:

Step 1

In a stock pot, bring the broth to a boil. Then add spices and potatoes, and boil for 20 minutes.

Step 2

Meanwhile, heat a frying pan on medium heat and add butter. When the butter has melted, add leeks, celery and garlic. Cook for 5-7 minutes. Then add to the boiling pot of potatoes.

Step 3

Pull out the bay leaves, and blend all the ingredients together.

Step 4

When fully blended, add cream, stir and serve. Place a few torn celery leaves on top of each bowl for garnish.



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