

POTATO LEEK SOUP

Prep time: 15 min. Cook time: 30min. Total time: 45 min.
Serves 4-6

1 Tbsp. olive oil
2 medium or 3 small leeks*, cleaned & chopped
½ onion, diced
4 cups chicken or vegetable stock
3 medium sized russet potatoes, peeled & diced
1 cup water, if needed
Pinch of nutmeg
½ cup frozen green peas
1 Tbsp. butter
½ cup heavy cream
¼ Tsp. white pepper
Salt to taste
½ cup sharp Cheddar cheese, shredded



In a large saucepan, over medium low heat, add olive oil, leek & onion. Cook, stirring often, until leeks are soft and onions are translucent. Add chicken or vegetable stock and potatoes. Bring to a simmer and cook until potatoes are tender. Add peas and nutmeg and remove from heat. Ladle soup into a blender and blend until smooth. Careful as the soup is hot! An immersion blender works well too. Pour soup back into the pot and add more stock or water if soup is too thick. Return to low heat and add butter, heavy cream and season with salt and white pepper. Serve in bowls and top with cheddar cheese.

*Note: To clean leeks, cut root end off & cut tops off leaving only the white part. Split down the center, lengthwise, & rinse under running water or chop and place in a colander and rinse under water, draining well before pouring into pot.

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