

Potato Leek Soup

Recipe by: Kentra Parsons, Culinary Services Director, The Gardens at Town Square
Approximately 4-6 servings

INGREDIENTS

4 cups chicken or vegetable broth
3 large leeks, trimmed of green leaves and chopped (white/light green stems only)
2 lbs. Yukon Gold or russet potatoes, diced into ½ inch pieces
¼ cup fresh parsley
2 Tbsp. butter
1 bay leaf
1 tsp. sea salt, to taste
Pinch of dried marjoram
2 sprigs fresh thyme OR 1 tsp. dried thyme
Freshly ground white or black pepper, to taste
Olive oil for drizzle

PREPARATION

Step 1

Remove the roots of the leeks, cut lengthwise, and cut off the tough green tops. Run under water and carefully clean any dirt or grit still left within the layers. Chop leeks crosswise into ¼ inch pieces; place in a bowl of water and check for any remaining dirt or grit. Remove from water and set aside.

Step 2

In a thick-bottomed pot, melt butter on medium heat. Add chopped leeks and stir to coat. Cover and reduce heat, cooking until leeks are softened but not brown (about 10 minutes).

Step 3

Add broth, diced potatoes, bay leaves, marjoram, thyme, and one teaspoon of salt. Increase heat to bring to a simmer. Reduce heat to maintain a low simmer for 20 minutes or until the potatoes are cooked through.

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Step 4

Remove and discard the bay leaf and thyme sprig, if added. To blend the soup, use an immersion or standing blender, blending to the desired consistency. Add the parsley and cook for about 3-4 more minutes.

Step 5

Add pepper and any remaining salt to taste. Serve with a drizzle of olive oil.