Potato and Leek Soup

Serves: 8
Prep: 15 minutes | Cook: 55 minutes

INGREDIENTS
- 4 tablespoons butter
- 3 medium leeks, white and light green parts only, diced
- 2 medium white onions, diced
- 1 medium potato, peeled and diced
- 8 cups beef, chicken, or vegetable stock
- 1 dried bay leaf
- Salt and pepper, to taste
- 1/2 cup crema or sour cream (optional)
- 2 tablespoons finely chopped chives (optional)
- Olive oil, for garnish (optional)

DIRECTIONS
1. Heat butter in a 4-qt. saucepan over medium heat. Add leeks, onions, and potato, and cook, stirring often, until soft, about 20 minutes.
2. Add stock and bay leaf, and cook, stirring occasionally, until potato is very tender, about 35 minutes.
3. Transfer to a blender and purée until smooth, at least 2 minutes; season with salt and pepper.
4. Transfer to a pitcher or bowl and refrigerate until chilled, about 2 hours.
5. To serve, divide chilled soup among serving bowls or warm soup on the stovetop to serve warm. Add a spoonful of crema, sprinkle with some of the chives, and drizzle with a couple drops of olive oil if desired.

*Substitutions
1 dried bay leaf  -->  1/4 teaspoon thyme

Recipe source: Saveur

Nutrition Information
Serving Size: 1/8 of recipe with crema
Calories 279
Total fat 12g
Saturated Fat 5g
Cholesterol 22mg
Sodium 379mg
Carbohydrates 28g
Fiber 2g
Sugar 7g
Protein 8g