

Potato Leek Soup

With our pre-packaged bag of fresh from the garden ingredients, putting this hearty, delicious soup on your table takes no time at all!

Ingredients:

- 2 Tbsp butter
- 1 large Leek, sliced thinly
- 2 Cloves Garlic
- 2 Stalks Celery
- 4 Medium Potatoes, cleaned and cut into 1/2 inch pieces
- 2 Sprigs fresh Thyme
- 4 Cups Chicken Broth
- Salt and Pepper to Taste

Directions:

1. In a Large stock pot, melt butter over medium heat.
2. Sauté Leeks* and garlic until soft and translucent. Add Celery and sauté for 1 minute.
3. Add potatoes and fresh thyme, sauté for 2 more minutes.
4. Add chicken broth and simmer for 20 minutes over medium-low heat.
5. Season with Salt and Pepper to taste.
6. Puree the soup with an emersion blender or traditional blender (be careful blending hot items!)

*For a flavor twist - add some Bacon or Pancetta and sauté with the Leek.

You can also add a drizzle of Rype & Readi Garlic Olive Oil to your finished soup for a nice kick!

