

# Potato & Leek Soup

SERVING  
4 people

COOK TIME  
40 min



## Ingredients

2 Simply Salads Baby Potatoes with Butter  
& Herbs

1 tbsp olive oil

2 leeks, sliced

1 bay leaf

1 sprig thyme

2L chicken or vegetable stock

100g bacon, cubed

1/3 chopped chives

4 tbsp sour cream

## Method

Remove Baby Potatoes from packaging and cut into quarters. Take garlic butter and add to a large soup pot along with tablespoon of olive oil.

Place over medium to high heat until butter melts. Add leeks and sauté until soft and wilted, approximately 6-8 minutes.

Add bay leaf, thyme and stock, along with quartered potatoes. Bring to a boil before reducing heat. Cover pot with a lid and allow to simmer for 15 minutes or until potatoes are soft.

Using a hand-held immersion blender or a high powered blender (in batches) to puree soup until silky smooth.

Meanwhile, add bacon to a frypan over high heat. Cook until pieces are crispy and brown. Drain and set aside.

To serve, divide soup among bowls. Top with a dollop of sour cream, a sprinkle of bacon and freshly chopped chives.