

LEEK POTATO SOUP

INGREDIENTS

3 leeks
1 shallot
1 large carrot
2 garlic cloves
3 medium white potatoes
5 thyme sprigs
1 tbsp olive oil
½ stick butter
4 c ramen stock or veggie stock
¾ c heavy cream
1 c mature cheddar
Soy bacon (optional)
2 green onions (greens only)
5–6 chives
salt
pepper
chili oil

DIRECTIONS

Rinse leeks in cold water to remove any grit. Cut up all other vegetables.

Heat 1 tbsp olive oil with butter in a large pan. Soften the vegetables then add the garlic, thyme, and potatoes. Season with salt.

Add the stock and simmer until the potatoes are very tender.

Add the cream and black pepper. Simmer for another 2 minutes.

In a blender, transfer potato mixture, add cheese and 2 tbsp butter. Blend until smooth.

Serve the soup with an assortment of topping: bacon bits, sliced green onion, chives, and chili oil.

OPTIONAL: Cut the bacon into small slices and crisp in a pan. Let cool, then chop into small pieces.