



Potato & Leek Soup

Ingredients

- 2 ea Leeks, medium
- 3 tbl Butter, unsalted
- 1 oz Garlic, Fresh Chopped
- 1 ½ lb Potatoes, peeled-rinsed-cubed
- 5 ½ cups Chicken Stock
- 2 tsp Herbs and Spices
- 1 cup Heavy Cream
- 1 ea Lemon
- 1 ea Scallion
- 3 oz Bacon

Kitchen Tools Needed

- Medium Saute Pan
- Rubber Spatula / Flat Spoon
- Chef's Knife
- Cutting Board
- Large Pot with Heavy Bottom
- Paper Towels
- Mixing Bowl
- Ladle
- Blender (food processor)

At Home Ingredient

- To taste Kosher Salt
- To taste Black Pepper, freshly ground
- 3 tbl Olive oil
- 2 tbl Sour Cream (optional)
- 1 tsp Hot Sauce (optional)

Prepare to Cook

When you receive your meal prep box, remove all items and organize on your work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

Step 1. Preparing Leeks & Potatoes

1. Trim and discard the green tops and root ends of the leeks.
2. Halve the leeks lengthwise and swish the stalks thoroughly in cold water to remove dirt and sand. You can also rinse the stalks under running water.
3. Drain the leeks, dry with a paper towel, and slice into thin, even strips.
4. Rinse potatoes under cold running water, dry and peel skin off of potatoes.
5. When potatoes are peeled, dice potatoes into large cubes.
6. reserve in water to avoid oxidation (discoloring.)

Step 2. Start Cooking Soup

7. Melt the butter and olive oil in a large pot over medium heat. Add the leeks and sauté them until tender, but not browned. This should take about 4 minutes.
8. Add garlic and cook for an additional 1 minute.
9. Add the potatoes, chicken stock, herbs and spices, salt and pepper, and bring the soup to a simmer on medium-high heat.
10. For the bacon relish, thinly slice bacon and place in a saute pan on medium heat. Bacon will slowly cook and release fat. When bacon is browned and crispy remove from the pan and place on a paper towel to dry.
11. While bacon is cooling down, cut scallions very thinly on a bias and place into a small mixing bowl reserved for plating.
12. Cook the soup for 25 to 30 minutes, until the vegetables are very tender. To check the potatoes, poke one with a paring knife: If the knife cuts through with little resistance, you can take the pan off the heat.

Step 3. Finishing Soup

13. Using a blender, food processor, or immersion blender, puree the soup until smooth and silky. Do this in small batches, to avoid splatters and burns (if you do not have equipment to blend, no worries. Skip this step and add cream. to make a rustic style soup.)
14. Carefully transfer the hot potato and leek soup back to the saucepan and stir in the heavy cream.
15. Gently heat the soup—avoid boiling it as high temperatures could curdle the cream.
16. Simmer to desired consistency (soup should coat back of spoon without dripping.)

Step 4. Plating

17. add bacon to the mixing bowl with scallions. add 1/2 tsp. of fresh lemon zest and squeeze of fresh lemon juice 1 to 2 tsp.
18. Ladle Soup into bowls. garnish with dollops of bacon-scallion relish.
19. Season with fresh cracked black pepper
20. Finish with sour cream or hot sauce if desired.