



Potato Leek Soup

Prep: 17 minutes

Cook: 25 minutes • Serves: 8

- 2½ pounds Yukon gold potatoes (about 6 medium), peeled and cut into 1-inch chunks
- 6 cups water
- 2 teaspoons salt
- 4 medium leeks, each cut lengthwise in half, then cut crosswise into ½-inch pieces
- 3 tablespoons olive oil
- 2 teaspoons chopped fresh thyme leaves or ½ teaspoon dried thyme leaves
- 1 cup half and half
- ¼ teaspoon white pepper
- ½ cup sour cream (optional)

1. In large saucepot, heat potatoes, water and ½ teaspoon salt to boiling over high heat. Reduce heat to medium; cover and cook 14 to 16 minutes or until potatoes are fork-tender. Remove saucepot from heat; do not drain.

2. Meanwhile, in large skillet, cook leeks, oil and thyme over medium heat 15 minutes or until leeks are soft, stirring occasionally. Remove skillet from heat.

3. With potato masher, mash potatoes in cooking liquid until some chunks remain. Stir in half and half, pepper, remaining 1½ teaspoons salt and leek mixture and heat to simmering over medium heat.

4. To serve, ladle into soup bowls and top with sour cream, if desired.

Approximate nutritional values per serving:

229 Calories, 9g Fat (3g Saturated), 11mg Cholesterol, 563mg Sodium, 33g Carbohydrates, 3g Fiber, 5g Protein