

# Creamy Potato Leek Soup

A hearty and nutritious creamy potato leek soup that can easily be a one pot meal. Loaded with wholesome on hand ingredients makes this comfort food an instant hit.

Prep Time  
15 mins

Cook Time  
1 hr

Course: Soup    Servings: 6

## Equipment

- Stockpot with steamer and lid
- High power blender for pureeing ( I use Vitamix)
- Cutting Board
- Knife

## Ingredients

- 2 butter
- 2-3 large leeks chopped
- 1 Onion Chopped
- 8 4 red + 4 yellow unpeeled and chopped
- 1 carton bone broth
- 1 cup half & half
- 1 cup Shredded Cheddar Cheese
- 1/2 tsp ground nutmeg
- 1 tsp marjoram
- 1 tsp thyme
- 1 tsp Basil
- 1 tsp Garlic Powder

## Toppings

- Crumpled up cooked bacon
- Shredded Cheese
- Chopped green Onions
- Parsley

## Add on Ingredients

- Cooked Corn
- Broccoli
- Asparagus
- Spinach

## Instructions

1. How to Make Potato Leek Soup:
2. Chop up the onions, leeks, celery and potatoes. Separate the potatoes into 2 bowls.

3. Place 4 chopped up potatoes (I used reds) with the chopped up celery in a steamer basket over pot with water filled half way. Steam the vegetables for 10-15 minutes until fork tender. When done, transfer to a bowl and set aside.
4. Empty the pot of the water. Melt a generous spoonful of butter in bottom of pot.
5. Place the chopped up onions and leeks in pot and slow simmer for about 10 minutes until they are translucent.
6. Add the remaining 4 chopped potatoes ( I used yellows) here and the 4 cups of bone broth. Simmer for about 20 minutes or until everything is fork tender.
7. Transfer stockpot ingredients into a blender and puree until smooth. Then transfer the blended ingredients back into the stockpot.
8. Add back in the cooled potato chunks and celery. Also, add in cream, shredded cheese, and seasonings.
9. Garnish the soup with additional shredded cheese, chopped green onions, bacon bits and some dried parsley.
10. Enjoy!