Leek and Potato Soup
From – Walnut Acres

2 Tbsp butter
2 Tbsp oil
5 cups chopped leeks
2 ribs celery – chopped
2 carrots – sliced
1 onion – chopped
3-4 cups roughly chopped potatoes
2 quarts chicken or vegetable broth
salt & pepper
1 Tbsp minced chives
2 Tbsp chopped parsley
3-4 sage leaves - minced

• Melt butter with oil in 4 quart sauce pan.
• Add leeks, celery and onion.
• Cook slowly until golden and soft, about 10 minutes. Stirring occasionally.
• Add potatoes, carrots and broth, cover and boil.
• Reduce heat and simmer until potatoes are cooked, 20-40 minutes.
• Salt & pepper to taste
• Puree part of soup to thicken if desired.
• Add chives, parsley and sage.

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