



Recipes

MISSIONFOODSERVICE.COM

Image not found

Potato-Leek Soup with Sundried Tomato Goat Cheese Bundles

Serves 8

Ingredients:

2 Tbsp. Olive Oil
2 Tbsp. Butter
1 medium Onion , peeled and diced
6 medium Potatoes , peeled and diced
4 stalks Celery , peeled and diced
3 medium Leeks , thoroughly washed, trimmed and cut to ½" julienne
8 cups Chicken Broth
1 tsp. Salt (to taste)
1/2 tsp. fresh Black Pepper
1 cup Sour Cream , for garnish
1/2 cup chopped Chives , for garnish
Sundried Tomato and Goat Cheese Packages , warmed
(see Related Recipes)

Directions:

1. In a 3 - 4 quart soup pot, heat olive oil and butter over medium-high heat.
2. Sauté onions until translucent, about four minutes.
3. Add potatoes and sauté until golden, about seven minutes.
4. Add the celery and leeks; sauté four more minutes.
5. Add the chicken broth, salt and pepper to taste. Reduce heat and simmer for 20 minutes.
6. Ladle into eight bowls. Garnish with sour cream and chives. Serve warm Sundried Tomato and Goat Cheese Packages on the side.