

# 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, parley and sage.



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