



THE J.M. SMUCKER Co

Potato Leek Soup

Prep Time Cook Time Serves Difficulty

15 mins 20 mins 4 N/A

Ingredients

- 1 tbsp (15 mL) butter
- 1 cup (250 mL) sliced leeks, white portion only (about 2 to 3 leeks)
- 2 potatoes, peeled and diced
- 1 1/2 cups (375 mL) chicken broth
- 1 can (354 mL) **Carnation®** 2% Evaporated Partly Skimmed Milk

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- pinch salt and black pepper
- chopped fresh parsley (optional)

Directions

Step 1:

Melt butter in saucepan over medium heat; cook leeks, stirring, about 5 minutes or until softened.

Step 2:

Stir in potatoes and chicken broth; bring to a boil.

Step 3:

Cover and reduce heat to medium-low; simmer about 15 minutes or until potatoes are tender.

Step 4:

With slotted spoon, transfer soup to food processor or blender; process until smooth. Return to saucepan.

Step 5:

Gradually stir in evaporated milk, salt and pepper. Gently reheat over medium-low until just heated through, taking care not to boil.

Step 6:

Garnish with fresh parsley, if desired.

To clean leeks, cut a lengthwise slit along the leek. Rinse under running water to remove grit or sand.

Images

