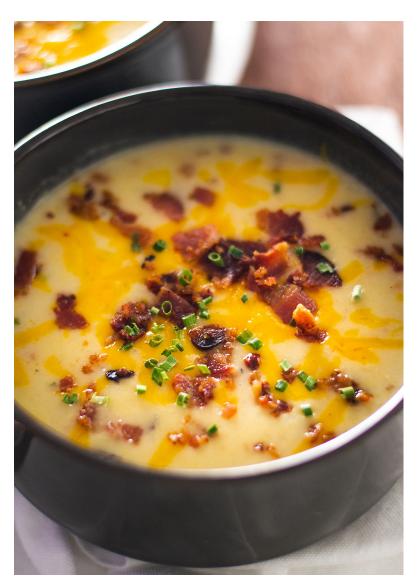


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Potato Soup

Makes 11 cups. Recipe from Southern Living.

Ingredients

½ cup unsalted butter

1 medium onion, thinly sliced

3 leeks, sliced

3 large baking potatos, peeled and cut into 1/4-inch-thick slices

3 (14 1/2-ounce) cans low-sodium chicken broth

1 teaspoon Kosher salt

¼ teaspoon pepper

Toppings

Shredded Cheddar cheese, crumbled cooked bacon, chopped fresh chives

Nutritional info

Calories:	282
Total Fat:	19g
Cholesterol:	49mg
Total Carbs:	28g
Dietary Fiber:	3g
Protein:	4g

Directions

- 1. Melt butter in a large saucepan over low heat; stir in onion and leek. Cover and cook 20 minutes. Stir in potato; cover and cook 15 minutes. Stir in broth, salt, and pepper; bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender. Remove from heat, and cool slightly.
- 2. Process soup in batches in a blender until smooth, stopping to scrape down sides; return to saucepan, and cook over medium heat until thoroughly heated. Serve with desired toppings.