

# Loaded Potato Soup

**Yield:** Approximately 2 quarts

## **Ingredients:**

2 tablespoons olive oil  
2 cups leeks, sliced and rinsed well  
2 pounds Yukon gold potatoes, peeled and diced  
2 teaspoons kosher salt  
1 teaspoon freshly ground pepper  
1-quart chicken stock  
1 cup shredded cheddar cheese  
½ cup crisped bacon, cut small  
¼ cup chopped chives  
sour cream - optional



- Step 1:** In a medium-size pot, begin sautéing leeks and olive oil together over medium-high heat. Stir as the leeks begin to sweat. They need to cook for about 10 minutes or until they are translucent and the amount has been reduced to half. Season with salt and pepper.
- Step 2:** Add the potatoes and enough chicken stock to cover the potatoes. Bring the mixture to a boil and reduce to a simmer. Continue cooking until potatoes are very tender (use a fork). Once cooked, take pot off heat and let cool before blending. Puree mixture until smooth.
- Step 3:** Return mixture to the pot and add remaining chicken stock. Heat until mixture simmers. Ladle into bowls and top with cheese, bacon and chives. Serve hot.