



Vichyssoise – leeks & potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup leeks, thinly sliced, white part only
- 1/2 of onion, sliced
- 2 tablespoons of butter
- 2 cups potato, peeled, cubed
- 2 cups chicken broth
- 1 cup milk
- 1/2 cup heavy cream
- pinch of salt

- for garnish: parsley

Instructions

1. Melt butter in the pot, sauté onion and leeks till translucent, do not allow them to brown
2. Add sliced potatoes and chicken broth to the pan, bring to a boil, cover, reduce heat and simmer for 35 minutes.
3. Blend soup with hand blender. Add milk and cream mixing well, add salt if needed.
4. Can be served hot or cold. Garnish with fresh parsley.