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Creamy Potato Leek Soup

Prep time: 50 minutes

Servings: 4

A comforting pot of creamy soup can warm up the coldest of days. This classic combination of leeks, potatoes, and fresh herbs makes for a hearty, wholesome meal. Our lactose-free sour cream seamlessly replaces traditional cream for a wonderfully rich and smooth texture. For an extra layer of flavor, try experimenting with variations such as bacon, roasted potatoes, fried leeks, or diced vegetables. Served best with a warm slice of your favorite bread.

Green Valley Creamery

Ingredients

4 cups vegetable stock

3 medium russet potatoes, peeled and quartered

2 leeks (white and light green parts only), sliced

1 1/2 stalks of celery, roughly chopped

1 bay leaf

1 1/2 teaspoons fresh thyme, finely chopped

1/2 cup Green Valley Creamery Lactose-Free Sour Cream

Salt and freshly ground pepper to taste

Instructions

1. Add the vegetable stock, potatoes, leeks, celery, bay leaf and thyme in a large pot and sprinkle with salt and pepper. Boil until the potatoes are soft â€” about 15 minutes.
2. Remove the bay leaf. Let cool for at least 5 minutes. Using a blender (or an immersion blender), transfer soup in batches, pulse a few times, then process on high speed until smooth. Do not fill the blender more than halfway. Make sure to release one corner of the blender lid and place towel over the top of the machine to avoid the vacuum effect that creates heat explosions.
3. Pour the blended soup back into the pot. Stir in the sour cream and simmer until the soup thickens a bit more, about 10-15 minutes.

Adapted from Food Network's [Potato Leek Soup](#), 2007