



Mushroom, leek & potato soup

Preparation: 15 minutes

Cooking: 35 minutes

Serves: 4

2 $\frac{1}{2}$ tbs olive oil

300g cup mushrooms, diced

2 small leeks, trimmed & thinly sliced

500g Desiree potatoes, peeled & diced

3 cups chicken stock

$\frac{2}{3}$ cup sour cream

salt & ground black pepper, to taste

hot buttered toast, to serve

1. Heat 1tbs oil in a large saucepan over medium-high heat. Add mushrooms & cook, stirring occasionally, for 5 minutes or until soft. Remove to a plate.
2. Add remaining oil & leeks to the saucepan & cook, stirring often, for 5 minutes or until tender. Add potatoes & stir to combine. Stir in stock, increase heat to high & bring to the boil. Reduce heat to medium-low, cover & simmer for 15 minutes or until potatoes are tender. Remove from heat.
3. Blend or process mixture until smooth. Return soup to the saucepan, stir in mushrooms & sour cream & cook, stirring occasionally, over low heat for 5 minutes or until heated through. Season with salt & pepper & serve with toast.