



Serves: 6

Prep Time: 25 minutes

Cook Time: 30 minutes



Ingredients

- 2 large leeks, sliced
- 460g potatoes, peeled and chopped
- 4 cups chicken stock
- 1 1/2 cups half and half
- A dash of nutmeg
- 2 tablespoons fresh chives, chopped

Directions

1. Over medium high heat, bring the chicken stock to a boil
2. Add leek and potatoes and reduce heat, simmering covered for 30 minutes
3. Remove from heat to cool
4. Blend the soup in batches until smooth
5. Pour in half and half and stir to combine
6. Refrigerate for 1 hour or overnight

Serve chilled sprinkled with nutmeg and chives