



Potato, Leek and Chive Soup

Source – SAKGF

Harvest – bay leaves, celery, chives, garlic, leeks, onion, parsley, potatoes

Vocab Words – bay leaves, chives, sauté

Skills – slice, peel, chop, sauté, blend

Equipment:

- Metric measuring cups and spoons
- Measuring scales
- Chopping boards and grips
- Compost bowls
- Knives
- Large saucepan or stockpot
- Wooden spoon
- Serving Items – soup mugs

Ingredients:

- 1 tablespoon **butter** or **olive oil**
- 3 **leeks**, finely sliced
- 2 **onions**, peeled and finely chopped
- 2 **garlic cloves**, peeled and finely chopped
- 2 **bay leaves**
- 1 large handful of **parsley**, finely chopped
- 1 big handful of **chives**, finely chopped
- 15 **potatoes**, peeled and diced in 1cm pieces
- 6 **celery stalks**, chopped
- 2 litres **vegetable stock**
- **Salt** and **Pepper**, to taste

What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
2. Place the butter or oil in the stockpot and melt over a medium heat.
3. Add the leek, onion and garlic, and sauté for 3-4 minutes until softened.
4. Add all of the herbs, the potatoes and the celery.
5. Use enough stock to cover all of the ingredients and keep on a simmer.
6. Check the soup. If the vegetables are soft, turn off the heat and use the stick blender to purée the soup (if not soft enough keep cooking until soft).
7. Season the soup, divide it equally into serving bowls and serve.

Notes: Add croutons to the top of the soup just before serving.