

Creamy Leek & Cheddar Potato Soup

TOTAL TIME
45 min

SERVINGS
12



A velvety Creamy Leek & Cheddar Potato Soup, infused with garlic and thyme, and finished with crispy bacon bits and a sprinkle of fresh chives for a savoury, hearty delight.

MADE WITH



Signature Cream of Potato with Bacon

CASE CODE 08166

Ingredients

1 tub (1.81 kg)	Signature Cream of Potato with Bacon
2 L	Water
750 g	Leek, chopped
30 g	Garlic, minced
30 g	Fresh thyme, finely chopped
115 g	Butter
530 g	Aged Cheddar cheese, shredded, divided
Garnish:	
175 g	Bacon bits
40 g	Fresh chives, finely chopped

Directions

- 1 Prepare soup with water as directed.
- 2 Sauté leeks, garlic and thyme in butter for 3 to 5 minutes until softened.
- 3 Stir leek mixture into soup; simmer for 3 to 5 minutes or until tender. Stir in 500 mL (2 cups) Cheddar cheese; simmer over low heat for about 1 minute or until cheese is melted.

Serving Suggestion

For each portion, ladle 325 mL (1 ½ cups) into bowl; garnish with 7 g (1 tbsp) bacon bits and 1 g (1 tsp) chives.