Savoury Leek & Potato Gratin

SERVINGS
30



Tender russet potatoes and sweet leeks baked in a rich, creamy sauce made with Signature Leek and Potato Soup, delicately seasoned with oregano and topped with crumbled feta. Finished with fresh parsley for a Mediterranean-inspired twist.

MADE WITH

Signature Cream of Leek and Potato
CASE CODE 13031

Ingredients

5.5 kg	Russet potatoes, peeled, thinly sliced
500 g	Leeks, thinly, sliced (6-8 stalks)
500 g	Signature Cream of Leek and Potato, thawed
625 mL	Milk
9 g	Oregano
283 g	Feta Cheese, crumbled
Garnish	
	Parsley, chopped

Directions

1. Preheat oven to 180°C (350°F) .
2. Peel and thinly slice potatoes. Arrange potato slices upright in rows.
3. Trim the tough green leek stalks, cut leeks in half lengthwise and fan the layers under cold running water to remove sand or grit. Thinly slice.
4. Combine potatoes and leeks together. Place in greased baking pan (12"x 20"x 2").
5. Mix soup, milk, and oregano together. Cook to 82°C (180°F) and hold 1 minute, then reduce to a simmer.
6. Pour over potatoes. Sprinkle with feta cheese.
7. Cover with foil and bake for 50 minutes, then uncover and bake an additional 40 minutes uncovered, until potatoes are tender and cheese is lightly browned.

To Serve

Sprinkle with chopped parsley.

1-800-461-7687 • © 2026 CSC Brands LP, All Rights Reserved.