

Leek And Potato Soup With Thyme - Soup All The Way!

Ingredients:

Difficulty: Easy
(serves 4-6)

2 tbsp olive oil
900 gr. leeks (about 2 big leeks), chopped finely, including green parts as much as possible
2 tsp dried thyme
450 gr. potatoes (about 4-5 medium size), diced in medium size bites
1 lt. (or 4 cups) water in room temperature
3 dl (or 1 1/4 cups) milk in room temperature
salt and pepper to taste

To serve (optional):
cream
yogurt

Instructions:

1. In a large pan suitable for soup, put olive oil on medium high heat and let it warm for half a minute. Add leeks and thyme and give it a little stir. Pour just a very little bit of 1 lt water you prepared for the soup to make sure the leeks do not stick to the bottom of the pan. Cover the lid ajar and let the leeks cook to soften for 4-5 minutes.
2. Add potatoes and stir. Pour the remaining water. Cover the lid ajar and let the soup boil. When it boils, turn the heat to medium and continue cooking for about 10-15 minutes, until potatoes are soft.
3. Add milk, salt and pepper and stir. Turn the heat low, cover the lid ajar and let it cook for 5 more minutes stirring frequently. When the soup is fully cooked, take away from the heat, cover the lid completely and let it rest for 5 minutes at least before serving. Enjoy with cream or a dollop of yogurt, or just enjoy it as it is.