## **Creamy Potato Leek Soup**

Cooking time: 45 minutes

HACCP Process #2 Same Day Service





## 1 Serving Provides:

CACFP: ½ cup Vegetables

NSLP: 3/8 cup Starchy Vegetable, 1/8 cup Other Vegetables

SFSP: ½ cup Vegetables

	40 Servings		80 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Fresh leeks	4 pounds (EP)		8 pounds (EP)		
Butter	4 ounces	½ cup	8 ounces	1 cup	
Russet potatoes, skin on, ½ inch dice	7 pounds	1 gallon + 1 quart	14 pounds	2 gallons + 2 quarts	
Black pepper		2 teaspoons		1 Tablespoon + 1 teaspoon	
Garlic powder		2 teaspoons		1 Tablespoon + 1 teaspoon	
Chicken broth		1 gallon + 2 quarts		3 gallons	
Low-fat 1% milk		1 quart		2 quarts	



## Directions

- 1. Trim the roots and dark green end of the stalk off of the leeks, leaving the light green and white. Cut leeks in half lengthwise and wash thoroughly. Cut each half leek stalk in half again, lengthwise. Cut across the stalks into 3/4 inch wide pieces.
- 2. Heat a large stock pot or steam jacketed kettle over medium heat. Add the butter and let it melt. Add the leeks and stir. Cover the kettle and continue to cook over medium heat until the leeks have softened, about 5–7 minutes.
- 3. Add the potatoes, black pepper, garlic powder and chicken broth to the kettle. Increase the heat to medium high and bring the soup to a low boil, then reduce heat to a simmer. Cover the kettle and continue to simmer for about 30–45 minutes, or until the potatoes are tender but still hold their shape. Break up some of the potatoes using a potato masher, whisk or the back of a large spoon. Stir in the milk just before serving and bring to a simmer.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve 1 cup portions.

Serving	Yield	Volume
1 cup	40 Servings: about 20 pounds	40 Servings: about 2 gallons 2 quarts
	80 Servings: about 40 pounds	80 Servings: about 5 gallons

Nutrients Per Serving								
Calories	131	Sodium	494 mg	Vitamin A	878 IU			
Total Fat	3.3 g	Carbohydrate	22 g	Vitamin C	10 mg			
Saturated Fat	1.6 g	Dietary Fiber	2 g	Iron	2 mg			
Cholesterol	9 mg	Protein	3 g	Calcium	74 mg			

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