

# RECIPE



## Potato Soup with a "Taste of Green"

### Ingredients

- ¼ cup butter
- 4 garlic cloves, peeled and crushed
- 1 bay leaf
- 1 sprig fresh thyme
- 1 medium leek, rinsed, chopped (white part only)
- 1 small onion, chopped
- 1 stalk celery, chopped
- 3 large baking potatoes, peeled, sliced
- 1½ cups chicken broth
- 1½ cups heavy cream
- 3 Tbsp. buttermilk
- Salt and freshly ground black pepper
- 1 container of pesto

Melt the butter in a large saucepan over medium heat. Add the garlic, bay leaf, thyme, leek, onion and celery. Cook gently until the vegetables are tender, about 5 minutes. Do not allow them to brown. Add the potatoes, chicken broth and cream. (Add a little water if needed to fully submerge the potatoes.) Simmer this mixture for about 20 minutes until the potatoes are tender. Puree the potato mixture using a blender or food processor. (We recommend an immersion blender.) Stir in the buttermilk.

Pour the pureed soup through a fine sieve. Season with salt and pepper. Ladle the soup into individual soup bowls and top with a dollop of pesto.

Serves 4 to 6.

More recipes and tips available at [www.fruitcentermarketplace.com](http://www.fruitcentermarketplace.com)