

# Potato & Leek Chowder

## with Cheddar Cheese Toast

Cream-based potato and leek soups have long been a part of culinary traditions the world over. The most famous of these is perhaps the classic Vichyssoise, popularized by a French chef at the Ritz-Carlton Hotel in New York City, where it was served cold. In our version of the classic, we're keeping it hot and using two different kinds of potatoes (one in the soup and one as a garnish). We're also adding carrots to give the dish a gorgeous color and just the right amount of sweetness. This creamy, delightfully rich stew is a true comfort, no matter what the season.



## Ingredients

- 1 Small Baguette
- 2 Carrots
- $\frac{3}{4}$  Pound Leeks
- $\frac{3}{4}$  Pound Russet Potato
- $\frac{1}{2}$  Pound Yukon Gold Potatoes
- 1 Bunch Chives

## Knick Knacks

- 3 Tablespoons Vegetable Demi-Glace
- 2 Ounces White Cheddar Cheese
- 2 Tablespoons All-Purpose Flour
- $\frac{1}{4}$  Cup Heavy Cream
- 2 Teaspoons Potato & Leek Chowder Spice Blend  
(Smoked Paprika, Granulated Garlic & Dried Thyme)

**Makes 2 Servings**

**About 700 Calories Per Serving**

**Cooking Time: 25 to 35 minutes**





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Trim off and discard the very ends of the baguette; cut in half lengthwise, then crosswise on an angle. Peel and small dice the carrots. Trim off and discard the root ends and upper, dark-green leaves of the leeks. Halve the leeks lengthwise; thoroughly rinse between the layers with cold water. Medium dice the leeks. Peel and large dice the russet potato. Small dice the Yukon gold potatoes. Cut the chives into ½-inch pieces. Grate the cheese.

2



## Start the chowder:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots, leeks, russet potato** and **spice blend**. Cook, stirring occasionally, 5 to 7 minutes, or until tender and fragrant.

3



## Finish the chowder:

Add the **flour** to the pot of vegetables. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Add **2½ cups of water** and cook, stirring to scrape up any browned bits from the bottom of the pot, 30 seconds to 1 minute, or until combined. Add the **vegetable demi-glace** and **heavy cream**; season with salt and pepper. Reduce the heat to medium; simmer 11 to 13 minutes, or until the russet potato is tender. Remove from heat. Using a fork, mash the potato against the side of the pot; stir to incorporate. Return to heat and cook 2 to 3 minutes, or until slightly thickened; season with salt and pepper to taste. Turn off the heat.

4



## Brown the Yukon gold potatoes:

While the chowder simmers, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **Yukon gold potatoes**. Cook, stirring frequently, 8 to 10 minutes, or until golden brown and cooked through. Transfer to a paper towel-lined plate; season with salt and pepper to taste.

5



## Make the cheddar cheese toast:

While the chowder simmers and the Yukon gold potatoes brown, place the **baguette pieces** on a sheet pan, cut sides up. Top with the **cheese**; season with salt and pepper. Bake 6 to 8 minutes, or until the cheese has melted and the baguette is lightly browned.

6



## Plate your dish:

Divide the **finished chowder** between 2 bowls. Serve with the **cheddar cheese toast** on the side. Garnish with the **browned Yukon gold potatoes** and **chives**. Enjoy!