



Chorizo Crumbed Leek and Potato Soup

with warm baguette

Family 30 – 35 mins • Equipment needed

5



Chorizo



Leek



Potatoes



Parsley



Breadcrumbs



Creme Fraiche



Baguette



Chicken Stock



Garlic



Ground Cumin

Pantry Items: Water, Salt, Pepper, Flour, Oil



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Grater, blender

Ingredients

	2P	4P
Chorizo	100 g	200 g
Leek	1 unit	2 units
Potatoes	600 g	1200 g
Parsley	5 g	10 g
Breadcrumbs	1 pack	1 pack
Crema Fraiche	110 g	220 g
Baguette	2 units	4 units
Chicken Stock	1 sachet	2 sachets
Garlic	2 units	4 units
Ground Cumin	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	656 g	100 g
Energy (kJ/kcal)	4087.8 kJ/ 977 kcal	623.1 kJ/ 148.9 kcal
Fat (g)	30.5 g	4.6 g
Sat. Fat (g)	14.1 g	2.1 g
Carbohydrate (g)	146 g	22.3 g
Sugars (g)	11.1 g	1.7 g
Protein (g)	34.6 g	5.3 g
Salt (g)	4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Prep the Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Trim the root and the dark green leafy part from the **leek**. Thinly slice.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Roughly chop the **parsley**, stalks and all.
- Peel and grate the **garlic** (or use a garlic press).



Soften the Leek

- Place a large pot over medium-high heat with a drizzle of **oil**.
- Once hot, add the **leek** and **garlic**. Season with **salt** and **pepper**.
- Cook until softened, stirring occasionally, 4-6 mins.
- Add the **potatoes** and **cumin** and cook for 1 min.



Simmer the Soup

- Sprinkle 1 tbsp **flour** (double for 4p) over the veg. Cook, stirring frequently, 1 min.
- Pour 650ml **water** (double for 4p) into the pot along with the **stock**.
- Bring to the boil then simmer until **potatoes** are fork tender, 12-15 mins.
- Add the **creme fraiche**. Using a blender or food processor, puree until smooth.
- If your soup is too thick, add **water** in small increments until you get your desired consistency. Season to taste with **salt** and **pepper**.



Make the Crumb

- While the soup simmers, place a large pan over medium-high heat (without oil).
- Once the pan is hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.
- Add the **breadcrumbs** along with a drizzle of **oil** (if required).
- Cook, stirring, until the **breadcrumbs** are golden, 2-3 mins.
- Remove the pan from the heat and mix in the **parsley**.



Warm the Baguettes

- Meanwhile, pop the **baguettes** onto a baking tray.
- Bake in the oven until warmed through, 2-3 mins.



Garnish and Serve

- Dish up a hearty helping of **potato** and **leek** soup.
- Top with the **chorizo** and **parsley** crumb.
- Serve with the warm **baguette** on the side for dipping.

Enjoy!