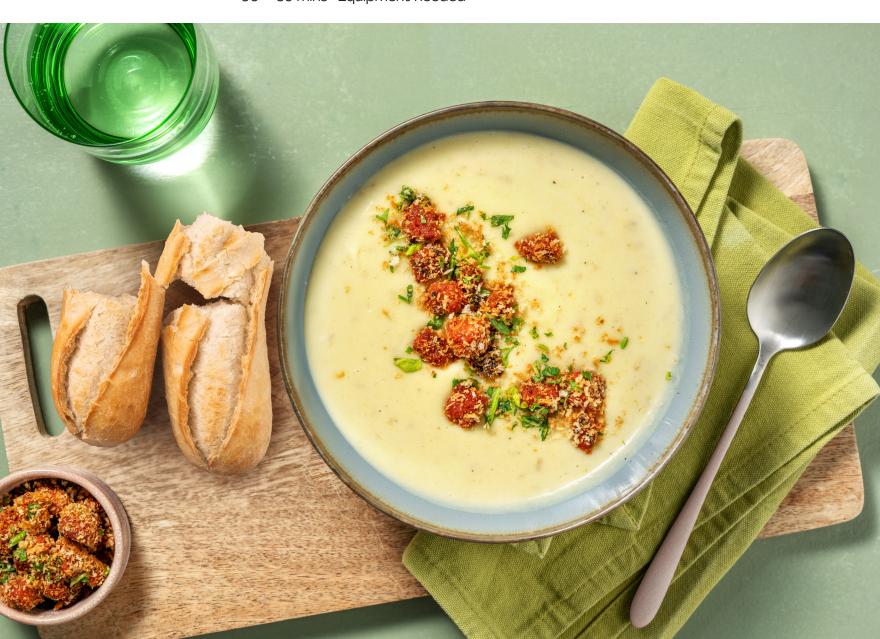


# Chorizo Crumbed Leek and Potato Soup

with warm baguette

30 - 35 mins • Equipment needed

















Creme Fraiche

Breadcrumbs









Pantry Items: Flour, Water, Salt, Pepper, 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
Creme Fraiche	110 g	220 g
Baguette	2 units	4 units
Stock	1 sachet	2 sachets
Garlic	2 units	4 units
Ground Cumin	1 sachet	2 sachets

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredients	660 g	100 g
Energy (kJ/kcal)	4146.3 kJ/ 991 kcal	628.2 kJ/ 150.2 kcal
Fat (g)	30.6 g	4.6 g
Sat. Fat (g)	14.1 g	2.1 g
Carbohydrate (g)	149 g	22.6 g
Sugars (g)	11.1 g	1.7 g
Protein (g)	35.1 g	5.3 g
Salt (g)	4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

# 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!