



Chorizo Crumbed Leek and Potato Soup

with warm brioche bread

Family 35-40 mins • Eat me first

4



Brioche Buns



Chorizo



Potatoes



Vegetable Stock



Parsley



Breadcrumbs



Creme Fraiche



Leek

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

Before you start

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

Cooking tools you will need

Immersion blender

Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Chorizo	100 g	200 g
Potatoes	400 g	800 g
Vegetable Stock	1 sachet	2 sachets
Parsley	5 g	10 g
Breadcrumbs	1 pack	1 pack
Crema Fraiche	125 g	250 g
Leek	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	489.5 g	100 g
Energy (kJ/kcal)	3641.4 kJ/ 870.3 kcal	743.9 kJ/ 177.8 kcal
Fat (g)	43.5 g	8.9 g
Sat. Fat (g)	21.5 g	4.4 g
Carbohydrate (g)	95.3 g	19.5 g
Sugars (g)	14 g	2.9 g
Protein (g)	25.1 g	5.1 g
Salt (g)	3.6 g	0.7 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.

Contact

Thumbs up or thumbs down?
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rate this recipe.



You can recycle me!



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.



Make the Crumb

- While the soup simmers heat a large pan on medium-high heat (no oil).
- Once the pan is hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.
- Add a drizzle of **oil** (if required) and the **breadcrumbs**. Fry for an additional 1 min, until the crumbs are golden.
- Remove from the heat and mix together with the chopped **parsley**.



Start the Soup

- Heat a drizzle of **oil** in a large pot (for the soup) on medium-high heat.
- Once hot, add the **leek** and season with **salt** and **pepper**.
- Cook the **leek** until softened, 4-6 mins. Stir occasionally.
- Add the **potatoes** and cook for 1 min.



Warm the Buns

- Once the soup is almost ready, pop the **brioche buns** onto a baking tray.
- Warm through in the oven, 2-3 mins.



Simmer the Soup

- Sprinkle 2 tbsp **flour** (double for 4p) over the **potato** and **leek**. Mix together and cook for 1 min, stirring frequently.
- Add the **stock** and 450ml **water** (double for 4p). Bring to a boil and simmer for 10-12 mins, or until the **potatoes** are tender.
- Add the **crema fraiche**. Using a blender or food processor, blend the mixture until smooth.
- Add more **water**, in small increments, if you'd like your soup to be thinner. Season with **salt** and **pepper** to taste.



Dish Up

- Dish up a hearty helping of **potato** and **leek** soup.
- Top with the **chorizo** and **parsley** crumb.
- Serve with a warmed **brioche bun** on the side.

Enjoy!