

Broccoli Leek Soup
(The Stop's Good Food for All cookbook)

Serves 6

2 Tb oil
1 Tb butter
2 bunches broccoli, stems and florets separated and into chopped into bite-sized pieces
2 leeks, white and light green parts only, washed and finely diced
2 garlic cloves, minced
1 russet potato, peeled and diced
6 ½ cups chicken stock
Salt and Pepper
1 cup grated extra-sharp cheddar cheese

Heat butter and oil in mid-sized pot over med-high heat. Add broccoli stems and leeks and sauté until leeks are translucent, about 6 minutes. Season with salt, add the garlic, and sauté another minute. Add the stock, florets, and potatoes; bring to a boil. Reduce heat and simmer uncovered 15 minutes; until veggies are tender.

Remove from heat and let cool a bit before blending it with an immersion blender until smooth. Serve with grated cheese on top.