

Creamy Potato-Leek Soup with Rosemary Focaccia Croutons

Yield: 15 each entrée servings

Ingredients:

- ½ cup Butter
- 2 cups Leeks, sliced lengthwise, washed, and sliced into ¼-inch slices (white and light green parts only)
- 2 tsp Kosher salt
- 1 tsp Thyme leaves, chopped fine
- 1/3rd cup AP Flour
- 6 cups Chicken stock
- 2 cups Heavy cream
- 5 lbs bag Reser's® Special Request™ Natural Yukon Mashed Potatoes (71117.94501)
- 3 cups Focaccia, ½-inch dice
- 2 Tbsp Olive oil
- 1 tsp Kosher salt
- 1 tsp Rosemary leaves, chopped fine

Directions:

1. Halve the leeks and rinse thoroughly. Drain to dry. Slice into half-moons.
2. Melt the butter in a stock pot, and sauté leeks, thyme and salt. Add flour and whisk to make a roux.
3. Add in the chicken stock, heavy cream, Reser's Special Request Natural Yukon Mashed Potatoes and whisk to combine. Let cook for 10 – 15 minutes.
4. Meanwhile, toss the focaccia with olive oil, salt and rosemary. Place in a 400□ oven for 7 minutes or until golden brown.
5. Check soup for seasoning with kosher salt and blend with immersion blender. Ladle soup into a bowl. Garnish with rosemary croutons.

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