Leek and Potato Soup with Shrimp

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

8

Description

Leeks are softened and slowcooked with potatoes creating a savory flavor The surprise addition of shrimp sweetens the creamy soup making it a perfect starter course or a light dinner

Ingredients

- - ¼ cup butter - 2 medium leeks
- chopped - 1 large onion
- chopped - 1 (32 ounce) carton Swanson® Chicken Broth - 3 medium russet potatoes
- peeled and cut into 1/2-inch dice - 1 teaspoon curry powder - salt and pepper to taste - 1 cup milk - 1 pound cooked shrimp
- peeled
- diced

Instructions

1. Melt butter in a large pot over medium heat. Stir in chopped leeks and onions; cook slowly until softened
2. 5 to 7 minutes. Stir in Swanson® Chicken Broth; add potatoes. Season with curry powder; add salt and pepper to taste. Bring to a boil
3. then reduce temperature to low. Simmer 20 minutes. Stir in milk; add shrimp. Heat until soup just starts to simmer again. Cook's Note: The recipe uses milk to keep the soup light
4. but substitute cream for the milk and you have a richness factor that adjusts the recipe from delicate to decadent. Allstars are loyal Allrecipes community members
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