



**READY TO COOK**  
BY HARRIS FARM

## POTATO, LEEK AND CHORIZO SOUP



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

### INGREDIENTS:

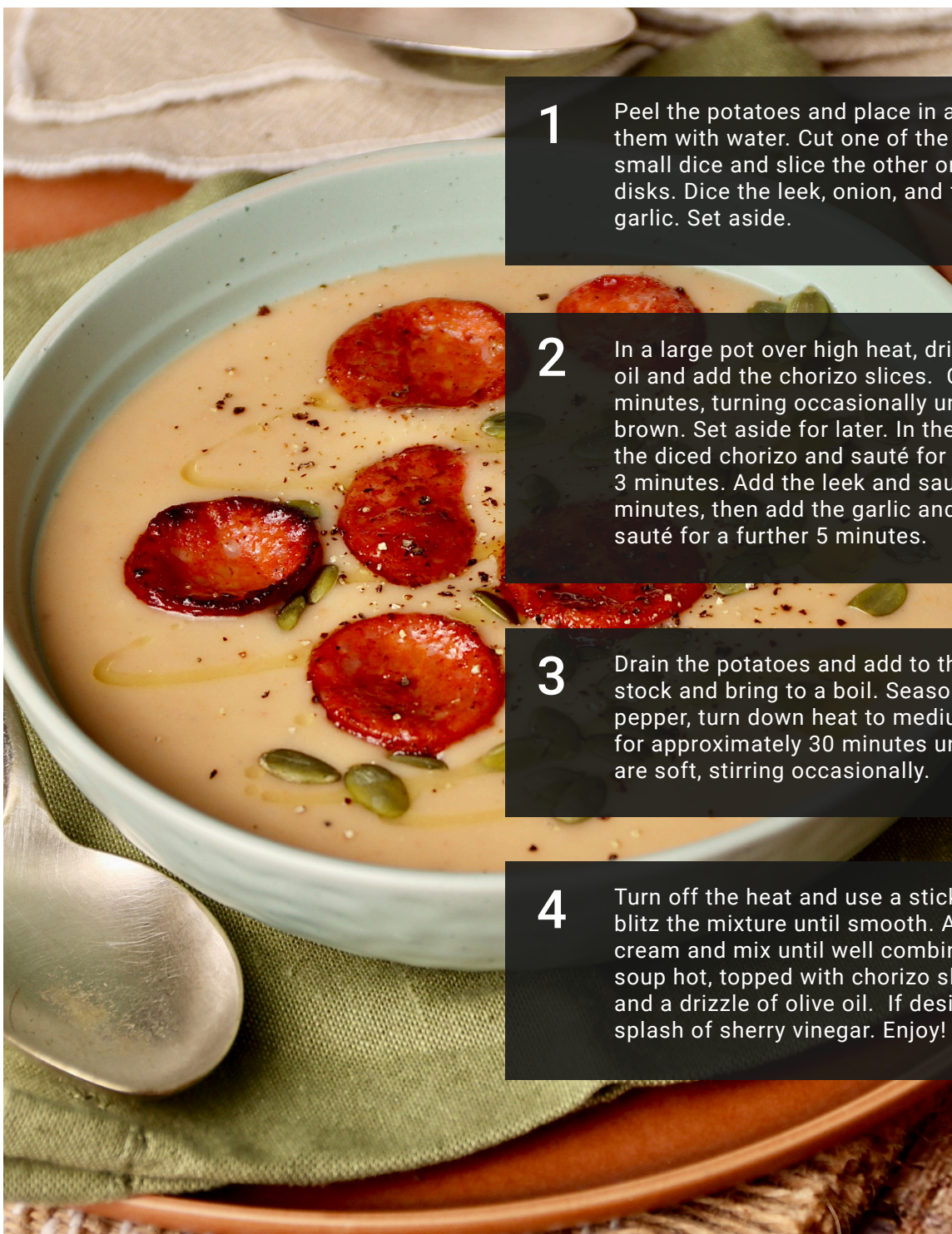
- > 1kg Washed Potatoes
- > 1 Leek
- > ½ Fennel
- > 3 Garlic Cloves
- > 200g Chorizos
- > 1L Chicken Stock
- > ¼ Cup Pepitas
- > 200ml Sour Cream

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > Sherry Vinegar



# METHOD - GET COOKING!



**1** Peel the potatoes and place in a bowl, covering them with water. Cut one of the chorizos into small dice and slice the other one into thin disks. Dice the leek, onion, and finely slice the garlic. Set aside.

**2** In a large pot over high heat, drizzle olive oil and add the chorizo slices. Cook for 3 minutes, turning occasionally until golden brown. Set aside for later. In the same pot, add the diced chorizo and sauté for approximately 3 minutes. Add the leek and sauté for 3 minutes, then add the garlic and fennel and sauté for a further 5 minutes.

**3** Drain the potatoes and add to the pot. Add the stock and bring to a boil. Season with salt and pepper, turn down heat to medium and cook for approximately 30 minutes until potatoes are soft, stirring occasionally.

**4** Turn off the heat and use a stick blender to blitz the mixture until smooth. Add the sour cream and mix until well combined. Serve the soup hot, topped with chorizo slices, pepitas, and a drizzle of olive oil. If desired, add a splash of sherry vinegar. Enjoy!

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some water if the soup is getting too thick and roast the pepitas with some paprika, salt and pepper before serving if desired!



## FEEDBACK OR QUESTIONS?

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