

# Chorizo Crumbed Leek and Potato Soup with warm brioche bread

Family 35-40 mins • Eat me first



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#### 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
Creme Fraiche	125 g	250 g
Potatoes	400 g	800 g
Parsley	5 g	10 g
Vegetable Stock	1 sachet	2 sachets
Leek	1 unit	2 units
Breadcrumbs	1 pack	1 pack

#### 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.

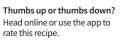
# Allergens

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







# Prep the Veq

- 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 half the **parsley** (double for 4p), stalks and all.



# 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.



# 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 creme 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.



#### 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.



#### 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.



# **Dish Up**

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

#### **Enjoy!**



