

Roasted Potato Soup



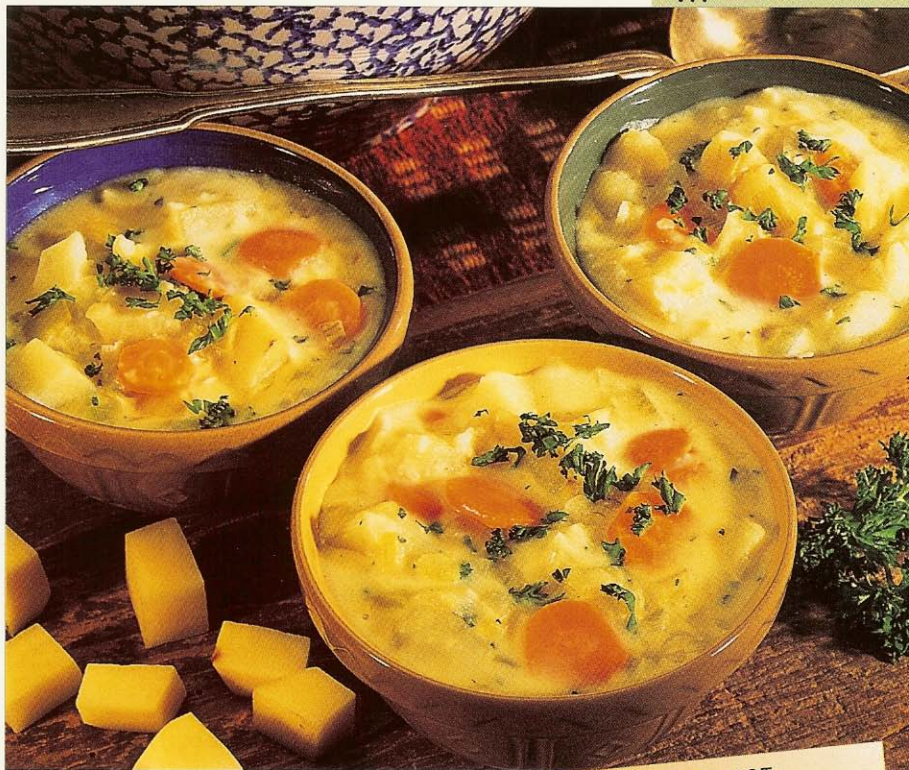
PREPARATION TIME
20 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
hamburgers



Leeks, which are in the garlic and onion family, can be somewhat expensive. For an economical and tasty alternative to the leeks, substitute 1 bunch of green onions.

SHOPPING LIST

- potatoes
- evaporated milk
- carrot
- fresh parsley
- leeks
- celery
- chicken bouillon

ON HAND

- onions
- garlic
- butter

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INGREDIENTS

- 6 russet potatoes, peeled, chopped
- 2 leek bulbs, white and light green parts only, chopped
- 2 onions, chopped
- 1 clove garlic, minced
- 1 carrot, sliced
- 1 medium stalk celery, chopped
- 4 chicken bouillon cubes
- 1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley
- 5 cups water
- 1/2 cup butter or margarine, melted
- 1 (12-ounce) can evaporated milk

SERVES 4

COOKIN'
Xpress

• After the potatoes are peeled and chopped, keep them crisp and white by placing them in cold water until ready to roast.

Make Ahead

You can roast the vegetables up to 4 hours ahead. Roasted vegetables may be safely stored at room temperature for a few hours.

♦ VARIATION

Make this a vegetarian soup by substituting vegetable bouillon cubes for the chicken bouillon.

1 Preheat oven to 450°F. Spray a baking sheet with cooking spray. Place potatoes, leeks and onions on prepared baking sheet; spray vegetables lightly with cooking spray.



2 Roast vegetables, turning frequently, until golden brown, about 25 minutes. Place in a large saucepan. Add garlic, carrot, celery, bouillon, parsley and water.

3 Bring mixture to a boil over medium-high heat; reduce heat. Simmer, stirring occasionally, until vegetables are tender, about 15 minutes.



4 Add butter and evaporated milk to saucepan; stir. Cook until heated through, about 5 minutes. Ladle into soup bowls.