

# Potato Leek Soup

## Ingredients

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- 4 Yukon Gold Potatoes (1 1/2 pounds, diced)
- 2 Leeks (chopped)
- 2 T Unsalted Butter
- 2 Bay Leaves
- 1 t Dried Thyme
- 1/2 c Heavy Cream
- 4 c Chicken Broth
- 3 clv Garlic (minced)
- 2 T Fish Sauce
- 0 ds Salt
- 0 ds Ground Black Pepper
- 2 Green Onions (sliced)

## Instructions

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- 1.Heat up Instant Pot using SautÃ© More function. Wait until it says HOT, about 8 minutes. Add butter and leeks in Instant Pot. Season with a pinch of salt and pepper, then cook leeks until softened about 4 minutes.
- 2.Once the leeks are softened, add in bay leaves, thyme, and garlic. Saute for another 30 seconds. Pour in chicken broth, fish sauce, and potatoes. Give everything a quick mix. Pressure cook at High Pressure for 5 minutes.
- 3.Once the 5 minutes is up, let the Instant Pot sit for an additional 15 minutes for natural release. Then release the valve of any excess steam and take off lid.
- 4.Discard bay leaves. Add in heavy cream and mix well. Using an immersion hand blender blend the

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potato leek soup to desired consistency. Taste and season with more salt and pepper, if desired.

5.To serve, ladle soup into bowls and garnish with green onions.