



# Fiery Potato and Leek Soup

## Ingredients:

- 2 TBL butter
- 2 TBL olive oil
- 2 medium leeks, white and green separated and chopped.
- 3 russet potatoes, chopped.
- 2-4 tsp Ethiopian Berbere or Adobo Seco
- Salt to taste
- 6 cups veg stock or water.

## Garnish

- Lemon juice
- Olive oil
- Chile flakes

**Spices Used:** Ethiopian Berbere Adobo Seco

**6 Servings**

## Instructions:

- 1 - In a large pot, heat olive oil and butter.
- 2 - Add white parts of leek, and sauté 5 minutes.
- 3 - Add green parts of leek, and sauté 5 minutes.
- 4 - Add potatoes, sauté 5 minutes.
- 5 - Add Ethiopian Berbere or Adobo Seco, and Salt to taste. Cook 1-2 minutes.
- 6 - Add stock or water, bring to a simmer. Lower heat and cover. Cook for 20 minutes or until potatoes are soft.
- 7 - Blend soup until smooth. Adjust seasoning.
- 8 - Garnish and serve with nice bread.



Take this winter favourite to a Fiery level.

Serves 6

Show Spice Level 1

Spice Level 3

Ingredients

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## Instructions

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separated and chopped.

3 russet potatoes, chopped.

2-4 tsp Ethiopian Berbere or Adobo  
Seco

Salt to taste

6 cups veg stock or water.

## Garnish

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Olive oil

Chile flakes

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