

# Potato Leek Soup

5 leeks, cleaned & chopped  
3 tbsp More Than Olives Arbequina Blend EVOO  
¼ tsp Sea salt  
3 Yukon gold potatoes, cubed  
1 quart vegetable broth  
½ cup greek yogurt  
½ tsp white ground pepper  
½ tsp garlic powder  
½ tsp nutmeg  
1 oz grated pecorino romano cheese  
1 tbsp chopped scallions for garnish

In a stock pot add the More Than Olives Arbequina Blend EVOO and heat to medium. Add the chopped leeks and salt. Reduce heat to low and cook for about 25 minutes or until the leeks are soft.

Add the chopped potatoes and vegetable broth. Bring the soup to a medium high boil to get the broth hot. Reduce the heat to low, cover the pot, and let it simmer for about 45 minutes or until the potatoes are cooked through.

Turn off the heat and carefully use an immersion blender to puree the mixture. Add in the heavy cream, greek yogurt, white pepper, garlic powder, and nutmeg. Use the blender once more to work the seasoning into the soup.

Serve your soup in individual bowls garnished with a drizzle of More Than Olives Arbequina Blend EVOO, pecorino romano cheese and the chopped scallions. You are ready to serve!