

Cheesy Potato and Leek Soup



Makes:

8 servings

Utensil:

Saladmaster Food Processor
5 Qt./4.7 L Multi-Purpose Oil Core
7" Santoku Knife

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Recipe:

Contributed By:

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Contributing Recipe Editor

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3 cups
sharp cheddar cheese, fat-free, shredded, use Cone #1
(339
g)
salt and pepper to taste

Directions:

1. Place potato cubes, leeks, broth, garlic powder and ½ the bacon into MP5.
2. Slowly whisk in sifted flour, 1 tablespoon at a time.
3. Cover and set temperature probe to 180°F/80°C and cook for 4 hours, or until potatoes are tender when speared with a fork.
4. Slowly stir in the cheese, a little at a time.
5. Add salt and pepper to taste and garnish with remaining bacon and extra cheese, if desired.

Nutritional Information per

▼ Serving

Calories: 410
Total Fat: 24g
Saturated Fat: 12g
Cholesterol: 57mg
Sodium: 483mg
Total 27g
Carbs:
Dietary Fiber: 2g
Sugar: 1g
Protein: 19g