

# Instant Pot Potato Leek Soup

## Ingredients

4 (1.5lb or 552g) Yukon gold potatoes , diced  
2 (375g - trimmed & chopped) large leeks , chopped  
2 tablespoons (28g) unsalted butter  
2 (0.5g) bay leaves  
1 teaspoon (1.5g) dried thyme  
1 cup (250ml) heavy cream  
4 cups (1L) unsalted chicken stock  
3 (13g) garlic cloves , minced  
2 tablespoons (30ml) fish sauce (or soy sauce)  
Salt and black pepper to taste

## Method

**Sweat Leeks:** Heat up Instant Pot using Sauté More function. Wait until it says HOT (~8 mins). Add 2 tbsp (28g) unsalted butter and chopped leeks in Instant Pot. Season with a pinch of salt, then cook leeks until softened (~4 mins). Once the leeks are softened, add in 2 bay leaves, 1 tsp (1.5g) dried thyme, and minced garlic. Saute for another 30 seconds.

**Pressure Cook Potato Leek Soup:** Pour in 4 cups (1L) unsalted chicken stock, 2 tbsp (30ml) fish sauce (or sub with regular soy sauce), and diced potatoes. Give everything a quick mix. Pressure cook at High Pressure for 5 minutes + 15 minutes Natural Release.

**Season & Thicken:** Add in 1 cup (250m) heavy cream. \*Note: Some enjoy the potato leek soup without blending. Since we like a thicker soup, we blend the potato leek soup at this step with an Immersion Hand Blender. Taste and season with more salt if desired (for reference, we added 2 large pinches of salt at the end to season this properly).

**Serve Leek Potato Soup:** Garnish with finely sliced green onions, bacon bits, fried leeks, or fresh herbs. Season with some freshly ground black pepper.

