

# Our State eats

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## Roasted Leek & Potato Soup

Yield: 6 to 8 servings.

- 2 pounds Yukon gold potatoes, peeled and cut into 1-inch cubes
- 4 cups leeks, only white and light green parts, chopped (about 4 or 5 leeks)
- ¼ cup extra-virgin olive oil
- 3 teaspoons salt, divided
- 1½ teaspoons black pepper, divided
- 3 cups baby spinach, lightly packed
- 2 tablespoons unsalted butter
- ¾ cup dry white wine, divided
- 6 cups chicken stock, divided
- 1 cup heavy cream
- 1 cup sour cream
- ¼ cup freshly grated pecorino romano cheese, plus extra for garnish

Preheat oven to 400°.

Spread potatoes and leeks on a sheet pan. Add olive oil, 1 teaspoon salt, and ½ teaspoon pepper. Toss to coat vegetables evenly. Roast for 40 to 45 minutes, turning occasionally with a spatula, until very tender. Add spinach and toss to combine. Bake for 4 to 5 more minutes, until spinach wilts.

Place vegetables in a Dutch oven. Add butter, ¼ cup wine, and 1 cup chicken stock, and cook over low heat for 10 minutes, scraping up any crispy roasted bits.



Remove Dutch oven from heat and let soup cool for 15 minutes. In batches, transfer roasted vegetables to a food processor. Add pan drippings and 5 cups chicken stock, in batches if needed, to make a puree. Pour puree back into Dutch oven. Stir in heavy cream, sour cream, and remaining salt and pepper.

When ready to serve, reheat soup on low heat and whisk in remaining white wine and ¼ cup grated cheese. Serve hot with an extra dusting of pecorino.

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