

Creamy Shrimp and Leek Soup

1/4 cup unsalted butter, divided

6 cups coarsely chopped leek (white and light green parts only)

1 tablespoon chopped garlic, divided

2 teaspoons chopped fresh thyme

4 cups 1-inch-cubed peeled Yukon gold potatoes (about 4 large potatoes)

32 ounces chicken stock

2 1/2 teaspoons kosher salt, divided

1/2 teaspoon ground black pepper

1 pound small shrimp, peeled

1 tablespoon chopped shallot

1/4 cup dry white wine

1/2 teaspoon Creole seasoning

1 teaspoon fresh lemon juice

1/8 teaspoon crushed red pepper

3/4 cup heavy whipping cream

Garnish: heavy whipping cream, chives, lemon zest



In a medium Dutch oven, melt 3 tablespoons butter over medium heat. Add leek, 2 teaspoons garlic, and thyme; cover and cook over medium-low heat until leek is softened but not browned, about 20 minutes.

Add potatoes, chicken stock, 2 teaspoons salt, and black pepper; bring to a boil over medium-high heat. Reduce heat to medium-low; partially cover and cook until potatoes are tender, about 25 minutes. Remove from heat; let stand until slightly cooled.

In a large sauté pan, heat remaining 1 tablespoon butter over medium-high heat. Add shrimp, and cook until golden brown. Add shallot and remaining 1 teaspoon garlic; cook until shallot is slightly softened, about 1 minute. Add wine; cook until slightly reduced, about 2 minutes.

Add Creole seasoning, lemon juice, and red pepper; cook just until heated through. Add 1 cup sautéed shrimp to soup.

In the container of a blender, working in batches, if necessary, process soup until smooth. Return soup to pot, and stir in cream and remaining 1/2 teaspoon salt. Cook over medium-low heat until heated through. Garnish with cream, chives, lemon zest, and remaining sautéed shrimp, if desired.