



# RECREATION AT HOME

## Green Bean and Basil Soup

[almanac.com/recipe/green-bean-and-basil-soup](http://almanac.com/recipe/green-bean-and-basil-soup)

### Ingredients:

- 3 tablespoons butter
- 2 leeks, thinly sliced
- 1 garlic clove, minced
- 4 cups chicken broth
- 2 mealy potatoes (such as Russets), peeled and cut into cubes
- 1 pound green beans, cut into 1-inch lengths
- 1/2 cup fresh basil leaves, coarsely chopped
- 1/2 cup heavy cream
- 1 tablespoon chopped fresh savory
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- pinch of cayenne pepper
- sliced mushrooms, for garnish

### Instructions:

1. In a saucepan over medium heat, melt butter. Add leeks and garlic and toss to coat. Cook until leeks are tender. Add chicken broth, potatoes, and green beans. Bring to a gentle boil. Cover pan and cook for 20 minutes, or until potatoes and green beans are tender. Stir in basil and cook, uncovered, for 5 minutes.
2. Pour contents of pan into a blender or food processor and process until smooth. Return to pan and stir. Add cream, savory, lemon juice, salt, and cayenne. Warm gently, but do not allow soup to boil. Ladle into bowls and garnish with mushrooms or croutons.
3. Serves 6

