Chunky Potato Dill Soup

Cook time: 45 minutes **Difficulty:**

Ingredients:

- 2 medium leeks, chopped and rinsed
- 2 lb golden potatoes, diced
- 2 bay leaves
- 5 cups water (or vegetable broth)
- 1 bunch fresh dill, roughly chopped
- ½ cup sour cream, plus extra for serving
- Salt and black pepper, to taste
- Olive oil (optional)

Directions:

Trim and chop the leeks, then place them in a large bowl of cold water. Allow the dirt to settle at the bottom before lifting the leeks out and draining.

Heat a large soup pot over medium heat. Add the leeks with a little water and cook for approximately 20 minutes, stirring occasionally, until softened and lightly golden. Add a drizzle of olive oil if desired.

Add the diced potatoes, bay leaves, and water to the pot. Season with salt and bring to a gentle boil. Partially cover and simmer until the potatoes are tender but still hold their shape.

Once the potatoes are cooked, remove the pot from the heat and stir in the freshly chopped dill. Stir in the sour cream until combined. Season with additional salt and black pepper to taste.

Serve warm with an extra dollop of sour cream and fresh dill, if desired.

Cheesy Chicken Enchilada Soup

Cook time: 35 minutes **Difficulty:**

Ingredients:

- 2 tablespoons olive oil
- 1 onion, diced
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 jalapeño, seeded and minced (optional)
- 2 tablespoons all-purpose flour
- 3 cups chicken broth
- 1 (14 oz) can diced tomatoes
- 1 (10 oz) can red enchilada sauce
- 2 cups cooked chicken, shredded
- 1 (15 oz) can black beans, drained and rinsed
- 1 cup corn kernels (fresh, frozen, or canned)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 2 cups shredded cheddar cheese
- ½ cup heavy cream
- Salt and black pepper, to taste

Directions:

In a large pot, heat the olive oil over medium heat. Add the onion, garlic, bell pepper, and jalapeño (if using). Sauté for approximately 5 minutes, or until the vegetables have softened.

Sprinkle the flour over the vegetables and cook for 1 minute, stirring constantly. Gradually whisk in the chicken broth until well combined.

Add the diced tomatoes and enchilada sauce, stirring to combine. Stir in the shredded chicken, black beans, corn, cumin, and chili powder.

Bring the soup to a gentle simmer and cook for approximately 10 minutes, allowing the flavours to come together.Reduce the heat and stir in the shredded cheddar cheese and heavy cream. Continue stirring until the cheese has melted and the soup is smooth and creamy

Season with salt and black pepper to taste. Serve warm with your choice of toppings, such as sour cream, fresh cilantro, avocado, or tortilla strips.

Savoury Herb and Cheese Scones

Cook Time: 30 minutes **Difficulty:**

Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup shredded cheese (cheddar, gouda, or your choice)
- 1/4 cup fresh herbs (such as rosemary, thyme, or parsley), finely chopped
- 1/4 cup cold butter, cubed
- 3/4 cup buttermilk (or milk with a splash of vinegar)

Directions:

Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. In a large bowl, whisk together the flour, baking powder, salt, and black pepper until evenly combined.

Stir in the shredded cheese and chopped herbs into the dry mixture until well distributed. Add the cold, cubed butter to the bowl. Using your fingertips, cut the butter into the flour mixture until it resembles coarse crumbs

Make a well in the center and pour in the buttermilk. Mix gently until just combined. Be careful not to overmix, lumps are okay!

Turn the dough out onto a floured surface and gently pat it into a 1-inch thick circle. Cut into wedges or use a biscuit cutter for round shapes.

Place the scones on the prepared baking sheet and bake for 15-20 minutes, or until they're golden brown on top. Allow the scones to cool slightly on a wire rack before serving.