



POTATO LEEK SOUP

Makes 6 Servings

INGREDIENTS

- 2 Tbsp butter or vegan butter
- 2 large leeks, thinly sliced (about 2 lbs)
- 2 stalks celery, chopped
- 1 small yellow onion, chopped
- 4 cloves garlic, finely chopped
- 8 Yukon gold potatoes, peeled and chopped (about 2 lbs)
- 4 sprigs fresh thyme leaves, chopped
- 1 sprig fresh sage leaves, chopped
- 4 cups chicken or vegetable broth
- 1 cup heavy cream or vegan cashew cream
- Salt and pepper, to taste

DIRECTIONS

1. Melt butter in a large heavy bottomed pot over medium heat. Cook and stir leeks, celery and onion until softened, about 10 minutes. Add garlic and cook for an additional minute.
2. Stir in potatoes, fresh herbs, and broth. Bring to a boil, reduce heat, cover, and simmer for 20 minutes, or until potatoes are tender. Remove from heat and allow to cool 20 minutes before blending either with an immersion blender or in a blender in batches.
3. Return to the soup pot. Stir in heavy cream and bring to a simmer. Taste, and season with salt and pepper.

To freeze: Prepare the recipe through step 2. Freeze.

To prepare, defrost soup and complete step 3.