

Soup/Potato Leek

- A: 3 leeks, chopped
1 onion, chopped
3T butter
- B: 5 potatoes, roughly peeled and sliced thin
1T nutritional yeast (optional)
4C stock, vegetable or chicken
salt
finely-ground pepper
- C: 1C milk
1. Saute (A), add (B), and simmer 15 minutes.
 2. Process with an immersion blender until smooth, add (C) and stir to combine.
- Servings: 6
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From the kitchen of David and Jennifer Deaven