

## 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
- §Id: potato\_leek,v 1.3 2019/08/24 16:15:13 deaven Exp \$



*From the kitchen of David and Jennifer Deaven*