



# POTATO LEEK SOUP

Makes 5 serving | Serving size: 2 cups

PREP TIME

**5 min**

COOK TIME

**45 min**

TOTAL TIME

**50 min**

*This is a creamy, delicious soup that's perfect for using up leftover baked potatoes. If you don't have baked potatoes, you can quickly microwave them. I love using this quick to tip save time.*



## Ingredients

- 3 large leeks
- ½ yellow onion
- 6 celery stalks
- 2 tablespoons olive oil
- 5 cups low-sodium vegetable stock
- 2 large russet potatoes, baked\*
- ⅓ cup flour
- 1 ½ cups milk (unsweetened almond)
- 1 teaspoon black pepper
- 1 teaspoon sea salt

## Directions

1. Dice leeks, onion, and celery. Place in a large stock pot with olive oil. Heat to medium-high, stirring regularly.
2. Cook vegetables until soft and onions are translucent. Add in the stock, bringing to a boil.
3. Chop baked potatoes into ½ inch cubes and add to stockpot. Reduce heat to medium, keeping soup simmering.
4. In a shaker or with a whisk, mix the flour with the milk and pour slowly into soup until desired consistency is reached.
5. Bring soup back to a boil, stirring regularly.
6. Serve warm.

\* If using fresh potatoes, pierce with a fork and microwave for 3 minutes each.