



Simple Potato Leek Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

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2 cups vegetable stock
2 cups water
1 cup milk
2 tbs butter or margarine
3 cloves of garlic
1 small yellow onion
2 cleaned leeks (white parts only)
4 potatoes
1 celery stalk
1 bay leaf
5 shakes of McCormick's garlic and onion seasoning (or other favorite seasoning)
2 green onions
salt and pepper to taste

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This is a delicious and super simple recipe for a healthier version of potato leek soup.

Melt butter in a dutch oven on medium heat. Add chopped onions and simmer for about 4 minutes. Then add the garlic and chopped leeks. Simmer for about 4 more minutes.

Add the vegetable stock, water, bay leaf, seasoning, and potatoes. Cook on medium low heat until potatoes are tender. About half way through this, add the celery stalk and one green onion, chopped.

Remove soup from the heat and let it cool down a bit. Remove the bay leaf. Then, blend mixture in a food processor or blender until smooth. Be sure not to over blend the mixture, as potatoes can get a bit gummy.

Place soup back on heat and add the milk. Let soup warm up. Serve with chopped green onions and a sprinkle of Parmesan cheese.