



Creamy Vegan Potato Leek Soup

Ingredients:

- 1 tablespoon olive oil
 - 2 leeks with the root and dark green trimmed off; slice to ¼ inch pieces
 - 2 cups diced onion
 - ½ teaspoon kosher salt
 - 3 cloves of minced garlic
 - 2 potatoes, peeled and diced into ½ inch pieces
 - 4 cups vegetable stock
 - Fresh rosemary
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Preparation:

Over medium heat, begin heating a medium-sized soup pot. When it's hot you can add the oil. Just before the oil begins to smoke, add the leeks, salt and onion. Saute for 5 minutes until you notice the onion becoming translucent. Add the garlic and stir it all together. Cook for another minute, then add the stock and potatoes. Cover the pot and bring the contents to a boil. Reduce the heat to simmer and allow to cook for 20 minutes. Remove from the heat and use a submersion blender to puree the potatoes and leeks.

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