



## Simple and Delicious Leek and Potato Soup

### Ingredients

- 2 tablespoons olive oil (*or butter*)
- 1 medium white onion, peeled and diced
- 3 leeks, sliced into 1/2-inch half-moons (*white and light green parts only*)
- 1 rib celery, thinly sliced
- 5 cloves garlic, minced
- 1 1/4 pounds Yukon Gold potatoes, cut into bite-sized chunks
- 6 cups vegetable stock
- 4 sprigs fresh thyme
- 2 bay leaves
- 1/4 teaspoon cayenne
- salt and pepper to taste

Sauté the veggies. Heat olive oil in a large stockpot over medium-high heat.

Add the onion and sauté for 5 minutes, stirring occasionally.

Add the leeks, celery and garlic and sauté for 3 minutes, stirring frequently.

Add the potatoes and broth.

Add the potatoes, vegetable stock, thyme, bay leaves, and cayenne and stir to combine.

Simmer. Continue cooking until the soup reaches a simmer.

Then reduce heat to medium-low, cover and simmer for 10 to 15 minutes, until the potatoes are tender.

Remove bay leaves and thyme stems and season to taste.