

easy, creamy (no-cream)

## **potato leek soup**

feeds: 4  
*takes: 50 minutes*

### Ingredients

2-3 large potatoes  
1 can cannellini beans  
1 leek  
2 1/2 tablespoons butter  
salt and pepper

### Directions

- > Bring 7 cups of water with a pinch of salt to boil.
- > Meanwhile, peel the potatoes and cut into slices about 1/4 inch thick.
- > Wash leeks, then chop into medium sized pieces.
- > When water begins to boil, add potatoes and leeks. Turn down heat and simmer for 30 minutes.
- > Save 2-3 cups of the cooking water, and pour the remaining contents of the pot into a blender or food processor. Puree until smooth. (Please note: this can be done by hand but texture will be chunky).
- > Add saved cooking water to make the soup as thin or thick as desired. Season with salt and pepper.

