

Spinach, Leek and Potato Soup

by Julie Johnson, Julie Foods

1 lb. spinach
1 lb. leeks
4 C. vegetable or chicken broth
1 large chopped and peeled Yukon Gold potato
Butter
Salt
Pepper



Trim tough stems from 1 lb. of spinach.

Cook 1 lb. cleaned, sliced leeks in butter with salt, until soft about 5 minutes.

Add 4 cups vegetable or chicken broth and 1 large chopped, peeled Yukon Gold potato.

Bring to boil covered, then simmer until potatoes are tender, 10 to 15 minutes.

Add spinach and cook until wilted (bright green) about 1 minute.

Puree soup in a blender in batches, reheat in pan, thin with water if desired.

Season with salt and pepper.

Serve with Julie Foods BLT crackers

Enjoy! And always eat for the pleasure of it!

