

Cauliflower Leek Soup

Ingredients

3 tbsp. olive oil
2 leeks, cleaned; white and light green parts thinly sliced
5 cloves garlic, minced
1 russet potato, peeled and chopped
1 large head of cauliflower cut into florets
¼ tsp. kosher salt
¼ tsp. black pepper
2 cups veggie stock
Chopped chives for garnish

Instructions

1. In a large pot, heat olive oil over medium heat.
2. Add leeks, cook for 4 minutes.
3. Add garlic, cook for 1 minute.
4. Add potato, cauliflower, stock, salt and pepper. Mix ingredients in pot, then cover and bring to a boil. Reduce heat and simmer for 20 minutes.
5. Remove pot from heat. Using an immersion blender, puree the mixture until smooth. Alternatively, let mixture cool slightly, then ladle into a blender to puree.
6. Ladle into bowls and garnish with chives.