

## **Creamy Potato Soup with Asparagus and Red Bell Pepper**

Serves 4 to 6

2 large leeks, white and light green parts, chopped

1 large red bell pepper, chopped

1 pound asparagus, tough ends removed, sliced into 1/2 inch pieces

6 cups water

**1 package Wellness Forum Health Large Potato Soup Mix**

- Saute the leeks and red bell pepper in a large sauce pan over medium heat for 7 to 8 minutes until the vegetables are tender.
- Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking to the pan.
- Add the asparagus and cook 2 minutes.
- Add the water and **Wellness Forum Health Large Potato Soup** mix and bring the pan to a boil over high heat.
- Reduce the heat to medium and cook 5 minutes until the soup thickens a little.