

## Irish Potato Soup

1 large yellow onion, chopped

2 leeks, white and pale-green parts only, rinsed and chopped

1 large carrot, diced

1 stalk celery, cut into chunks

4 cloves garlic, minced

6 cups vegetable broth made with **Wellness Forum Health's Certainly Not Chicken Broth**

4 potatoes, peeled and cubed

1 Bag **Wellness Forum Health's Delicious Instant Potato Soup**

salt and ground black pepper to taste

4 green onions, thinly sliced

- Heat a large pot over medium heat and add the leeks, onion, carrot, and celery. Sauté the vegetables, stirring occasionally, for 10 minutes, until the onions are translucent. Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking to the pan.
- Add the garlic and cook another minute.
- Pour 6 cups vegetable stock into the stockpot; add the potatoes. Bring the mixture to a boil, reduce heat to medium-low, and cook the mixture at a simmer 20 minutes.
- Add the Delicious Instant Potato Soup mix, season with sea salt and black pepper, and cook another 5 minutes.
- Served garnished with green onion.