

## Potato Leek Soup

Serves 4

2 large leeks, white and light green parts, thinly sliced

2 large potatoes, peeled and diced

1 batch Wellness Forum Health Large Potato Soup Mix

Sea salt and black pepper to taste

- Add the leeks to a large sauce pan with  $\frac{1}{2}$  cup water and cook them over medium heat for 10 minutes, until tender.
- Add the potatoes and 6 cups of water and bring the pot to a boil over high heat.
- Reduce the heat to medium and cook the potatoes until tender, 10-12 minutes.
- Add the soup mix and salt and black pepper to taste, and remove the pan from the stove.
- Let it sit for 5 minutes before serving