

# **READ**<sub>®</sub>

## POTATO LEEK SOUP

SERVES: 4 SERVINGS | PREP & COOK TIME: 28 MINUTES

#### INGREDIENTS

- 1 can (15 ounces) READ 3-Bean Salad
- 1 tablespoon unsalted butter
- 2 leeks, trimmed, cleaned, finely chopped
- 1 can (15 ounces) READ German Potato Salad
  - 1 cup reduced-sodium vegetable stock or broth
- 1/4 cup half-and-half
- 1 teaspoon extra-virgin olive oil, divided

#### INSTRUCTIONS

- 1. Melt butter in large saucepan over medium heat
- 2. Add leeks' cook for 5 minutes or until softened, stirring occasionally.
- 3. Stir in German potato salad and vegetable stock. Bring to boil. Cook 5 minutes, stirring frequently. Reduce heat to low. At this point, the soup can be pureed or partially pureed, if desired. Stir in half-and-half. Cook 3 minutes or until soup is heated through, stirring frequently. Ladle soup into bowl. Garnish each bowl with 1/4 teaspoon olive oil.

### FIND IT ONLINE:

http://www.readsalads.com/recipes/2019/5/15/potato-leek-soup

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