

Potato Leek & Bok Choy Soup

1 lb russet potatoes, peeled and diced

1 large leek, cleaned and chopped

2 baby bok choy (shredded)

1 small sweet onion, diced

4 cups of bone broth

Salt, pepper to taste

Directions

1. Heat pot, add a splash of water to the pot (I sautéed with water rather than oil)
2. Add onion and leek to pot and saute until softened
3. Add potatoes to pot along with the bone broth
4. Simmer the soup until the potatoes are tender
5. Remove pot from stove and remove 2/3 of the soup and put in a blender.
6. Puree the soup and add back to the pot
7. Add shredded bok choy and simmer for 4 minutes, until bok choy is cooked through
8. Add salt to taste

Chow Down