

Geneo's Broccoli, Leek, and Potato Soup



Ingredients:

6 large Yukon Gold potatoes, peeled and thinly sliced
4 leeks, white and light green parts thinly sliced
1 large bunch of broccoli crown, coarsely chopped
1 stick, reduced-fat, unsalted butter
6 cups of vegetable broth
1 cup reduced-fat half and half
2 tablespoons kosher salt
1 tablespoon freshly ground black pepper
1 tablespoon fresh rosemary, finely chopped

Optional toppings:

Crouton Crumbles
Turkey Bacon Bits

Directions:

- 1) Melt the butter over medium-high heat in a deep soup pot. Add the broccoli, leeks, and potatoes and cooked 8-10 minutes stirring frequently.
- 2) Reduce the heat to medium, and add the vegetable broth, rosemary, salt, and pepper. Bring the pot to a low boil. Cook the soup for 20 minutes until the potatoes are soft.
- 3) Reduce the heat to simmer and using an immersion blender, blend the soup until smooth. Stir in the half and half and cook for an additional 3 minutes until heated through.
- 4) To serve, spoon the soup into bowls, topped with the crouton crumbles and turkey bacon bits.