



## Cuisine Santé Potato Leek Soup (Gluten Free)

YIELD 4 SERVING

### Ingredients

1 qt Water, boiling  
 2 ea Idaho potato, diced  
 12 oz Leek, diced  
 1 oz HACO-Swiss Cuisine Santé Vegetable Stock  
 1 oz Extra Virgin Olive Oil  
 1 oz Onions, chopped  
 ¼ oz Garlic, chopped  
 1 pinch Parsley, fresh

### Preparation

Bring 1 qt water to a boil; add Cuisine Vegetable Stock. Sauté the garlic, leeks and potatoes in Extra Virgin Olive Oil on medium heat. Incorporate the sautéed ingredients to the boiling Cuisine Santé Vegetable Stock and simmer about 5 minutes while stirring occasionally.

### Setting

Garnish with fresh parsley or as desired.

### Specialty Ingredients

#726 HACO-Swiss Cuisine Santé Vegetable Stock  
 Extra Virgin Olive Oil

### Nutritional Information

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
	Serv. size 8 oz (257g) Servings 4 Calories 166 Fat Cal. 84	<b>Total Fat</b> 9g	<b>15%</b>	<b>Total Carb.</b> 18g
	Sat. Fat 5g	<b>25%</b>	Fiber 2g	<b>8%</b>
	Trans fats 0g		Sugars 2g	
	<b>Cholest.</b> 15mg	<b>4%</b>	<b>Protein</b> 5g	
	<b>Sodium</b> 31mg	<b>0%</b>		
* Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 25%	Vitamin C 30%	Calcium 6%	Iron 6%