



LEEK AND BASIL SOUP

4-6 servings

1	1 tbsp PASTENE Pure Olive Oil	15 mL
2	2 leeks, washed, white part sliced	2
1	1 red onion, chopped	1
2	2 tbsp PASTENE Pesto Basil Sauce	30 mL
1	1 garlic clove, finely minced	1
2	2 potatoes, peeled and sliced	2
4	4 cups heated chicken stock	1 L
	salt and pepper	

- In a large saucepan, heat oil over medium-low heat. Add leeks and onion. Cook 5 minutes.
- Add remaining ingredients, season to taste with salt and pepper, and bring to boil. Cook at least 20 minutes over low heat, stirring occasionally, until potatoes are tender. Serve hot.