



# WFPB Leeky Sneaky Potato

From: Jeff Spurgess

Serves: 20+

Prep Time: 30 min

Cook Time: 1.5 hours

## Instructions

- 1) In a huge pot, put broth, Onion, 1/2 potatoes, 2/3 leeks, 1/2 mushrooms, garlic powder, Zip Sauce (au jus seasoning), and pepper—cook until everything is soft and bendable.
- 2) Add honey to pot and blend with an immersion blender.
- 3) Add the other 1/2 potatoes, 1/3 leeks and 1/2 mushrooms and cook until potatoes are tender.
- 4) Added mixed veggies and cook until veggies are hot.
- 5) Top with green onion and cashews.

## Ingredients

- Vegetable Broth/stock – 3 boxes
- Onion – 1 large
- Potatoes—5 lbs
- Garlic Powder
- Mushrooms – 16 oz
- Leeks—2 large chopped
- Frozen Mixed Veggies—2 bags
- Honey – 1/4 cup
- Zip Sauce—1 bottle (Au jus seasoning as substitute)
- Pepper – 2 tablespoons

### Toppers:

- Green Onion – Chopped for topper
- Raw Cashews – Chopped for topper

## Notes

