



Dairy free Vichyssoise

PREP TIME: 15 MINS

SERVINGS: 8-10

COOK TIME: 25 MINS

Ingredients

- 4-5 potatoes
- 1 cup of chopped chives
- 2 garlic cloves
- 1 tablespoon of chopped onion (optional)
- 1 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/4 cup of soy milk
- Olive oil

Directions

1. Boil potatoes until they are soft and keep some of the water.
2. In a pan, sauté the chives, garlic, and onion in olive oil at low heat.
3. Add potatoes with salt and mix well.
4. Blend this mixture with the soy milk and 1/4-1/2 cup of the water you saved until your desired consistency is achieved.
5. Serve with your favorite toppings (We used mushrooms & pesto)
6. Enjoy!