

# Creamy Potato Soup



- 4 cups water
- 4 cups chopped potatoes
- 2 large onions (one chopped, the other blended)
- 2 tsp salt
- 1 cup celery, chopped
- 1 1/2 cups cashews blended with two cups water and an onion (chop the onion a little bit to aid the ease of blending)
- 4 tbsp parsley flakes
- (add some cilantro if you like that also and some green onions if you like those)

I put all the ingredients in apart from the cashews + water + onion mixture into a large pot and cook it until the potatoes are tender, but not falling apart. I then blend up the cashews, 2 cups water and an onion really well and add that to the already cooked soup and heat it back up again. It doesn't take long at all. It is really yummy!!