

Creamy Vegan Potato Leek Soup

Dairy-free • nut-free • gluten-free • no eggs

Serves: 5/6

2 ½ tbsp Olive Oil

1 small Onion, diced

3 large Leeks (thinly sliced – white & light green part only)

5 medium Russet Potatoes , peeled & chopped

3 or 4 cloves Garlic, minced

Salt & Pepper to taste

1 ½ tsp dried Thyme

½ tsp Dried Rosemary

5 cups Vegetable Broth

2 Bay Leaves

1-2 tbsp Lemon Juice

1 cup Coconut Milk

1. Wash leeks well (slice & rinse in colander).
2. Heat oil & pinch of salt over medium heat. Add leeks & onion, sauté until softened (5-6 minutes).
3. Add potatoes, garlic, thyme & rosemary. Sauté 2-3 minutes.
4. Add broth, bay leaves, salt & pepper. Reduce heat, simmer 15-20 minutes, until potatoes are tender.
5. Remove from heat, remove bay leaves. Stir in coconut milk & lemon juice.
6. Blend until smooth & serve.