

Creamy Vegan Potato Leek Soup

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Recipe type: soup Cuisine: vegan, gluten free, soy free

Prep time: 15 mins Cook time: 30 mins Total time: 45 mins

Serves: 6 servings

Ingredients

- 1 tablespoon olive oil
- 2 large or 3-4 small leeks, dark green stems removed, washed thoroughly and sliced thinly
- 2 stalks celery, chopped
- 3 large Yukon gold or yellow potatoes (about 2-2½ lbs), peeled and roughly chopped
- 1 teaspoon salt
- Black pepper to taste
- 4 cups vegetable broth + 2 cups water
- ⅓ cup nutritional yeast
- *Optional:* 4 heaping cups washed and chopped kale, collard greens, or spinach
- *For topping:* Chopped green onions, snipped chives, or [coconut bacon](#)

Instructions

1. Heat the olive oil in a large soup pot over medium heat. Add the leeks and celery and cook, stirring occasionally, until the leeks have completely cooked down. Add the potatoes, salt, and pepper.
2. Add the broth and water. Bring to a boil and lower to a simmer. Simmer for 25-30 minutes, or until the potatoes are so tender that they're almost falling apart. Use an immersion blender or a regular blender to blend about half the soup, so that it has a creamy, thick texture but chunks of potato and celery are still visible.
3. Stir in the nutritional yeast and adjust salt and pepper to taste. If you'd like to add greens, stir them in now and keep simmering the soup until they're wilted and tender. Serve the soup with toppings of choice.

Notes

Leftovers will keep in an airtight container for up to 6 days, and can be frozen for a month.

Recipe by The Full Helping at <http://www.thefullhelping.com/creamy-vegan-potato-leek-soup/>