



Makes 8 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

2 leeks (white parts only), cut into ¼-inch pieces (2 cups)

½ small onion, diced (½ cup)

6 cloves garlic, minced

6 medium potatoes (any variety), peeled and cut into ½-inch dice (2 lb.)

3½ to 4 cups vegetable broth

1 bay leaf

1 sprig thyme

1 cup unsweetened, unflavored plant-based milk

1 tablespoon white wine vinegar

1 tablespoon nutritional yeast

Sea salt and freshly ground black pepper, to taste

1 tablespoon chopped fresh parsley

¼ cup roasted chestnuts, chopped

Winter Potato-Leek Soup

This easy soup is creamy without being too heavy. If you can't find chestnuts, top it with toasted pecans instead. Make this soup up to two days in advance and refrigerate it in an airtight container. Just before serving, heat in a saucepan over medium until warmed through and garnish with the parsley and chestnuts.

By Darshana Thacker Wendel

- 1 In a large stock pot, cook leeks, onion, garlic, and ¼ cup of water over medium 10 minutes or until leeks and onion are tender, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking.
- 2 Add potatoes, 3½ cups broth, the bay leaf, and thyme to stock pot. Bring to boiling; then reduce heat. Simmer over medium 10 minutes, until potatoes are tender.
- 3 Remove bay leaf and thyme. Add the milk, vinegar, and nutritional yeast. Using a hand blender, or carefully transferring soup to a blender in batches, blend to a creamy texture. Add additional stock to thin to desired consistency. Return soup to pot if necessary. Heat over medium until warmed through.
- 4 Season with salt and pepper to taste. Garnish with parsley and chestnuts just before serving.