



Serves 6

Cook Time: 8 hours 20 minutes

INGREDIENTS:

2 medium russet potatoes,
peeled and cut into chunks

1 cup sliced leeks

1 bay leaf

4 cloves garlic, minced

2 teaspoons smoked paprika

1 teaspoon dried thyme, crushed

4 cups vegetable stock

2 cups water

Sea salt and ground black
pepper

2 tablespoons snipped fresh
chives

Vegan Potato Leek Soup

Heaping spoonfuls of smoked paprika are what make this soup sing. The Spanish spice differs from the more common Hungarian (sweet) paprika because the peppers it's made from are smoked before they're ground. The result is a rich, almost grilled-like flavor and a gorgeous chestnut-orange color. To liven up the soup flavors even more, try stirring in a drizzle of sherry vinegar or lemon juice.

The soup instructions given here are for a slow cooker, but you could also make the recipe on the stovetop by simmering the ingredients for an hour in a saucepan over medium-low heat. If you can't find leeks to make the soup, simply substitute one medium yellow or white onion.

Recipe from plants-rule.com

No time for the slow cooker? Check out this 30-minute [potato leek soup recipe](#).

By Katie Simmons

- 1 In a 4- to 5-quart slow cooker, combine the potatoes, leeks, bay leaf, garlic, smoked paprika, and thyme. Add the stock and water. Cover, and cook on low for 8 to 10 hours.
- 2 Remove and discard the bay leaf. Using an immersion blender, puree the mixture until smooth. (Or, if working in batches, transfer the mixture to a blender. Cover and blend until smooth. Return the pureed mixture to the slow cooker.) Season with salt and pepper and, if needed, thin with additional water. Serve garnished with snipped fresh chives.