

Creamy Vegan Potato-Leek Soup



Ingredients

2 medium russet potatoes, peeled and cut into chunks 4 cups vegetable stock
1 cup leeks or 1 yellow or white onion 2 cups water
1 bay leaf sea salt and ground pepper to taste
4 cloves garlic, minced 2 Tbsp snipped fresh chives
2 tsp smoked paprika
1 tsp dried thyme, crushed

Instructions

1. In a 4 - 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.
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Makes 10 cups

Ready in 20 minutes prep, slow cook for 8 hours

Recipe from plants-rule.com

Kitchen Classroom

Heaping spoonfuls of smoked paprika add color and incredible depth of flavor to this potato-leek soup. 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 gorgeous chestnut-orange color. To liven up the soup flavors even more, try stirring in a drizzle of sherry vinegar or lemon juice.