

“Creamy” Vegan Potato-Leek Soup

Serves: 8 Total time: 40 min Prep time: 20 min adapted from [Food.com](https://www.food.com)



4 leeks (white and light green parts sliced)	4 cups vegetable broth
2 carrots sliced	14 ozs white beans (drained)
2 stalks celery sliced	1/2 tsp dry rosemary
4 garlic cloves (chopped)	1 tsp sea salt
4 russet potatoes (peeled cubed)	fresh ground pepper to taste

1. Heat 2 tablespoons in a 4-quart pot.
2. Sauté the sliced leeks, carrots, and celery about 5 minutes or until slightly tender.
3. Add garlic and sauté another minute or so.
4. Add potatoes and remaining broth. Bring to a boil. Reduce heat to medium and simmer 20 minutes or until potatoes and veggies are quite tender.
5. Add beans, rosemary, salt, and pepper, and more broth, if necessary.
6. Puree until smooth, using an immersion blender or in small batches in a regular blender. If necessary, return to heat until warm enough.