

Slow Cooker Potato Leek Soup

Prep: 10 minutes • Cook: 3 to 4 hours on high or 6 to 8 hours on low

A cozy, ultra-creamy potato leek soup made effortless in the slow cooker, brightened with tangy buttermilk and finished with a silky splash of cream. Comforting yet lively, with a clean, velvety finish.

Ingredients

- 4 cups leeks (chopped (white and light green parts only))
- 1 lb russet potatoes (peeled and chopped)
- 4 cups vegan chicken broth
- 2 tablespoons butter
- 3 cloves garlic (minced)
- 1 teaspoon fine sea salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon ground nutmeg
- 1 bay leaf (dried)
- 1 cup buttermilk
- 1/3 cup whipping cream

Instructions

1. Add leeks, potatoes, broth, butter, garlic, salt, black pepper, nutmeg, and bay leaf to a slow cooker and stir to combine.
2. Cover and cook for 3 to 4 hours on High or 6 to 8 hours on Low until potatoes are very tender.
3. Remove and discard the bay leaf. Using an immersion blender, blend just until smooth (about 1 minute). Alternatively, carefully blend in batches in a countertop blender, venting the lid.
4. Stir in the buttermilk and cream. Taste and adjust seasoning with additional salt or cream if desired.
5. Ladle into bowls and garnish as desired (e.g., chives, extra cream swirl, croutons, crispy shallots).

Tags: Soup, Slow Cooker, Vegetarian, Gluten Free, Comfort Food, Potato
