

Vegan Broccoli Leek Soup with Shaved Golden Beets

Ingredients to serve 4-6

- ▷ florets of 3 broccoli crowns
- ▷ 2 large leeks, sliced
- ▷ 3 cloves garlic
- ▷ 2 medium Yukon gold potatoes
- ▷ 4-6 golden beets, very thinly sliced, shaved using a mandolin
- ▷ 1½ cup frozen peas
- ▷ ½ cup fresh herbs of choice (parsley, thyme basil, chives), plus parsley for garnish
- ▷ 4-5 cups vegetable broth
- ▷ 4+ tablespoons olive oil
- ▷ kosher salt and pepper to taste
- ▷ 2 teaspoons dowry's garlic salt



Directions:

Preheat oven to 375.

Toss florets with olive oil and salt and pepper. Place in oven and roast for about 20 minutes until tender, but not browning. Reduce oven to 350.

Toss beets with a tablespoon of olive oil and salt and pepper. Spread beets out in single layer and cook for about 20-25 minutes until tender and beginning to get golden edges. Remove from oven and set aside.

While broccoli is roasting, heat 2 tablespoons of olive oil on medium heat in a dutch oven or large pot and add leeks, garlic and season with a bit of salt and pepper. Sir until fragrant and tender, about 5 minutes. Add roasted broccoli and potatoes, along with fresh herbs, garlic salt and vegetable broth. Broth should just cover vegetables, add or reduce amount as needed. Bring to a boil, reduce heat and cover to simmer just until tender. Add peas during last minute of cooking.

Using an immersion blender or a processor, purée soup until all chunks are smooth (a processor will lend a smoother soup than the immersion blender).

Ladle soup into bowls, garnish with beets, Fresno chilis if using and fresh herbs. Drizzle balsamic vinegar on top and serve immediately.