

Carrot, Potato, and Leek Soup

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Serves 4

1 lb. baby Dutch potatoes, unpeeled
4-5 medium-sized carrots, peeled
2 large leeks, white and
light green parts only
5 cloves garlic, unpeeled
1/4 cup olive oil
1 tsp. kosher salt
1 tsp. smoked paprika
1/2 tsp. ground cumin
1/4 tsp. cayenne, or to taste
Pinch of cinnamon
Pinch of sugar
8 Cups vegetable or chicken stock
1 carrot, peeled and grated, for garnish

Adding a cup of milk, half and half, or homemade nut milk improves the texture, but isn't necessary.

Preheat oven to 400°. Place a rack in the center of the oven.

1. 1. Cut potatoes and carrots into large chunks of similar size for even roasting.
2. 2. Cut leeks in half and rinse, then cut into 1-inch lengths.
3. 3. Toss vegetables, unpeeled garlic cloves, spices, and olive oil in a large bowl. Spread vegetables on a sheet pan in a single layer (use two pans if they are small).
4. 4. Roast vegetables until fork-tender and lightly caramelized on the edges, about 30 minutes, stirring occasionally.
5. 5. Peel the garlic. Puree vegetables with stock in a blender. Transfer to a large pot.
6. *Alternately:* place roasted vegetables and stock in a large pot and use an immersion blender to puree.
7. 6. Heat blended soup to a simmer. Season to taste with salt.