

Foodnity Recipes

Celery Potato Soup – Easy Vegan Comfort

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 2 tbsp olive oil
- [ ] 1 medium onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 4 stalks celery, thinly sliced
- [ ] 3 large russet potatoes, peeled and cubed
- [ ] 4 cups low-sodium vegetable broth
- [ ] 1 cup unsweetened oat milk
- [ ] 1 tsp fresh thyme leaves
- [ ] 2 tsp lemon juice
- [ ] Salt and black pepper to taste
- [ ] 2 tbsp nutritional yeast (optional)

Instructions

1. Heat olive oil in a large pot over medium heat. Add onion and sauté until translucent, about 4 minutes.
2. Add garlic and celery, stirring for another 2 minutes until fragrant. cheeseburger mac soup link.
3. Stir in the cubed potatoes, then pour in the vegetable broth. Bring to a boil, then reduce to a simmer.
4. Cook until potatoes are fork-tender, about 12 minutes. Remove from heat.
5. Using an immersion blender, blend half the soup for a creamy texture while leaving some chunks for bite.
6. Return pot to low heat, stir in oat milk, thyme, lemon juice, and nutritional yeast if using. Season with salt and pepper.
7. Heat gently until warmed through, then serve hot, garnished with a drizzle of olive oil and a sprinkle of fresh thyme.

Nutrition per serving

220 kcal	6 g	34 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer mouthfeel, add a tablespoon of vegan butter at the end.
- For extra depth, toast the celery briefly before adding the broth.
- Adjust the lemon juice to your taste – a little brightens the earthy flavors.