

Creamy Potato & Dill Soup

8 ingredients · 30 minutes · 8 servings



Directions

1. Heat the vegetable broth in a pot and bring to a simmer while you prepare the remaining ingredients.
2. Add the sweet potato, celery and salt. Cook until the sweet potato is fork tender, about 15 minutes.
3. Stir in the dill, coconut milk, apple cider vinegar, and nutritional yeast. Adjust the salt as needed and cook for another 10 minutes. Divide evenly between bowls and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to five days. Freeze for up to three months.

Serving Size

One serving equals approximately 1 1/2 cups.

More Flavor

Use bone broth instead of vegetable broth. Add sautéed garlic and onions.

Additional Toppings

Kale chips, nutritional yeast or crusty bread.

No Coconut Milk

Use almond milk, cashew milk, oat milk or cream instead.

More Protein

Add chicken, sausage, lentils, tofu or quinoa.

Ingredients

- 6 cups** Vegetable Broth
- 4** Sweet Potato (small, peeled and diced)
- 4 stalks** Celery (diced)
- 1 tsp** Sea Salt
- 1/4 cup** Fresh Dill (stems removed, chopped)
- 2 cups** Canned Coconut Milk
- 2 tbsps** Apple Cider Vinegar
- 2 tbsps** Nutritional Yeast