

1. Cook onion, garlic, leeks, and celery in olive oil until softened, about 5-7 min. (For strict fast days, cook in coconut oil or in vegetable broth.)
2. Add thyme, rosemary, and coriander, and cook for 2 more minutes.
3. Add potatoes, bay leaves, and broth or water, and bring to a boil. Reduce heat and simmer for 15-20 minutes, or until potatoes are soft.
4. Remove bay leaves and blend in blender in batches.
5. Add bay leaves back and stir in coconut milk. Season with salt and pepper and continue cooking on low heat for about 10 more minutes.