

Leek & Potato Soup

Ingredients: Serves 6

- 1 pack of leeks
- 300g potatoes
- 1 litre stock
- Pinch of salt and pepper
- 1 tablespoon parsley

Method

1. Add the potato, onion and chopped leeks to a large sauce pan and fry until soft but not coloured
2. Add the stock
3. Cook for 20 minutes until the potatoes are soft.
4. Once cooled use a hand blender to liquidise the soup.

