

Becky Makes...

LEEK & POTATO SOUP

This is a really economical and flavoursome heart-warmer for cold winter days!

- 1 tablespoon Olive Oil
- 2 large Leeks
- 2 medium Potatoes
- 1 medium Onion
- 2 pints/1 litre Chicken or Vegetable Stock
- Salt and pepper to season
- 2 tablespoons Single Cream (optional)

Serves up to 6 (depending on size of vegetables)

Cook on the hob in a large, lidded saucepan

1. Wash and dice the potatoes (no need to peel them)
2. Trim and wash the leeks, then slice thinly
3. Peel and chop the onion
- 4 Place all the vegetables in the saucepan, add the oil and sauté on a medium heat for 2-3 minutes, stirring continuously
5. Add the stock and bring to the boil. Reduce the heat to simmer for 15 minutes with the lid on
6. Test the potatoes to make sure they are cooked
7. Use a stick blender to blend the vegetables then taste and season as preferred.
8. (Optional) Stir in the cream
9. Serve immediately with hot bread rolls, or cheese and onion soda bread.



For a Demonstration of this recipe find me on YouTube

[\(33\) Leek & Potato Soup - YouTube](#)