



IN THE KITCHEN

Leek and potato soup

Soups are so easy to make and provide a tasty, filling and healthy meal for all the family. There are endless options to try, but here's one to get you started.

Ingredients:

- 3-4 large leeks (chopped)
- 2 potatoes (peeled and chopped)
- 1-1½ pints of stock (vegetable or chicken)
- A splash of milk
- Salt and pepper to season

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You'll also need:

- A large pan with a lid
- Stick blender or food processor

Method:

- Heat a pan and add the leeks and potatoes and allow to soften for a few minutes
- Add the stock to the pan and cover
- Allow to simmer for around 30 minutes, or until the leeks and potatoes are completely cooked
- Using a stick blender or food processor, blend the mixture until smooth, adding a splash of milk and seasoning

TOP TIP:

Serve warm, with some bread or a sandwich

