



PERFECT POTATO AND LEEK SOUP

Potato and leek is a classic and popular soup. It also makes a great base soup for you to add any additional vegetables you might have growing in the garden such as peas, cabbages and courgettes.

SERVES 30 portions of 225ml **PREP** 15 mins **COOK** 30 mins

EQUIPMENT

Large knife / chopping board / vegetable peeler / large pan / wooden spoon / large bowl / electric hand blender

INGREDIENTS

20 medium leeks, trimmed at the ends and chopped	2 tbsp oil
10 onions, peeled and chopped	6 litres stock
15 large potatoes, peeled and chunkily diced	Salt and pepper
Small bunch of flatleaf or curly parsley, chopped	

METHOD

1. Add around 2 tablespoons of oil to your pan
2. Add the leeks and onions and gently cook for a few minutes until softened
3. Add the potatoes and stock
4. Bring to the boil and then simmer for 20 minutes or until the potatoes are cooked
5. Ladle half the soup into a large bowl and blend with an electric hand blender
6. Add the blended soup back into the unblended soup in the pan and add the chopped parsley
7. Season to taste with salt and pepper

Tip: Wash your leeks by cutting them up first and soaking in a bowl of water. Then simply lift the leeks out of the water and into the pan. The excess dirt will remain at bottom of the bowl.

Soup recipe kindly provided by Kindergardencooks

Got a brilliant soup recipe that is soup-er tasty? **Share it with us! #bigsoupshare**