

WHAT YOU NEED

- 1 potato
- 1 leek
- 1 vegetable stock cube dissolved in 500ml (2 mugs) of boiling water
- 1 dessertspoon of oil
- 1 teaspoon of mixed herbs
- 150ml milk (optional)

How to Make Leek & Potato Soup

Serves 2

1



Collect your ingredients for the soup.

2



Wash and chop leek.

3



Wash and chop potato.

4



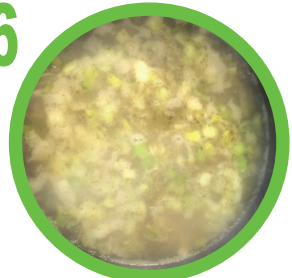
Add oil to pot, add leeks, potatoes and herbs, cook for a few minutes.

5



Dissolve stock cube in 500ml (2 mugs) of boiling water, add to pot.

6



Cook on a medium heat for 20 minutes.

7



If you want your soup creamy, add 150ml of milk.

8



Blend soup using a hand blender or you can leave it chunky.

9



Serve with crusty bread.