

PEOPLE'S KITCHEN

Leek & potato soup recipe



Ingredients:

- 1oz butter or oil
- 2 x Leeks
- 1 x Carrots
- 1 x Stick Celery
- 1 x Onion
- 2 x large Potatoes
- 1 litre Vegetable Stock
- Salt & pepper

Optional – cream or crème fraîche

Method

1. Heat the butter or vegetable oil in a large pan and add the onions, potatoes, celery, carrot and leeks. Cook for 3-4 minutes until starting to soften.
2. Add the vegetable stock and bring to the boil. Season well and simmer until the vegetables are tender.
3. Whizz with a hand blender or in a blender until smooth or leave chunky. Reheat in a clean pan, stir in cream or crème fraîche if desired, heat through and serve.
4. Enjoy with crusty bread & butter!



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