

Leek and Potato Soup

Ingredients

2 leeks, finely sliced

1 medium onion, finely chopped

1 medium potato, peeled and diced

3 tblsp vegetable oil

1 ½ vegetable stock cubes made up with 750ml of water

On occasion, seasonal vegetables from the school farm will also be added to this recipe.

Method

1. Put the oil in the pan and cook the onion over a medium heat until soft but **not** brown
2. Add the leek and potato and cook for a further minute
3. Add the vegetable stock, bring to the boil and then simmer for 20 minutes until the potatoes are soft
4. Remove from the heat and puree the soup with a stick blender
5. Serve and enjoy

