

Leek and Potato Soup



Ingredients

- 2 large leeks
- 4 medium potatoes
- 850ml stock (water and stock cube)
- Black pepper

Equipment



Method

1. Wash and peel the leeks and potatoes.
2. Chop the vegetables into small chunks.
3. Place the vegetables in a saucepan and add the stock.
4. Heat until the stock is boiling.
5. Turn down the heat and cook gently for 30 minutes.
6. Add some black pepper.
7. Serve the soup hot.

Top Tips

- Try different types of vegetables - carrots, swede, cabbage or peppers could all be added.
- You could also try adding chopped cooked chicken or a little grated cheese for the last five minutes of cooking.

Skills

- Using a knife
- Measuring
- Using the hob
- Preparing vegetables

Perfect for a warming lunch on a cold day or for a starter!

