



## Jackie's Leek and Potato Soup

### Ingredients

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|--------------------|-----------------|
| 5 Large Leeks      | 325ml Milk      |
| 1 Large Onion      | Salt and Pepper |
| 2 Large Potatoes   |                 |
| 50g Butter         |                 |
| 1l Vegetable Stock |                 |



### Directions

1. Wash and finely slice leeks
2. Chop onion and dice potatoes
3. Melt butter in a large pan and add the leeks, onion and potato, stir to coat vegetables with butter
4. Season with salt and pepper, cover pan and sweat vegetables gently for 20 mins over a low heat
5. Add stock and milk, cover and simmer gently for 20 mins
6. Allow to cool slightly
7. Blend, you may need to do this in batches