

Delicious Leek and Potato Soup

Preparation less than 30 Mins / Cooking time 10 to 30 Mins

Ingredients

2 leeks
340g potatoes
1 onion, chopped
1 garlic clove, thinly sliced
30g butter

1 pint water
1 sprig of thyme
salt and freshly ground black pepper
100ml milk
2 tbsp fresh chives, chopped

Method

1. Trim, half lengthways and slice the leeks in thin slices. Rinse in a colander under cold water.
2. Peel the potatoes and cut into chunks.
3. Melt the butter in a pan and gently fry the onion and garlic.
4. Add the leek, potatoes and thyme. Season.
5. Cover with the water and bring to the boil.
6. Simmer for 12 minutes until the potatoes and leeks are tender.
7. Remove the bay leaf.
8. Just before serving add the milk and stir over a low heat, liquidise and check the seasoning.
9. Serve in bowls and sprinkle with the chives.
10. Enjoy!