

Leek & Potato Soup



Serves: 2

Profitability:

Steps:

Heat butter and saute onion, garlic and leek until soft

Add potato and stock, and bring to boil. Simmer for 10 minutes

Allow to cool slightly, then blend in a blender until smooth

Ingredients:

50g butter

1/2 onion, finely sliced

1 clove garlic, chopped

1/2 leek trimmed & chopped

1/2 potato peeled & chopped

150ml hot vegetable stock

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