servings: 4-6 prep time: 10 min cook time: 25 min freezes?: yes

LEEK & POTATO SOUP

adapted from Jamie Oliver's recipe

Ingredients:

- 2 sticks of celery, sliced
- 2 medium onions chopped
- 2 cloves of garlic, sliced
- 400 g leeks
- 400 g potatoes
- 2 Tbsp olive oil
- 1.8 l of chicken or vegetable stock

Instructions:

1. Trim & quarter leeks, rinse, then cut into 1cm slices.
2. Heat oil in a large pan on a high heat, add everything but the potatoes and cook with the lid ajar for 10 minutes, until softened, stirring regularly.
3. Peel & cube the potatoes
4. Add the stock to the pan, and the potatoes. Bring to the boil, then reduce heat to low and simmer for 10 minutes with the lid on, then remove from the heat.
5. Season to taste with salt & pepper, then either serve like this or puree until smooth