

Easy Peasy Soup

(Serves 4)

½ tbsp vegetable oil
500g frozen British peas
3 medium sized British potatoes peeled and chopped small
1 large British leek washed and sliced
1 vegetable stock cube



Method

1. Heat oil in a large saucepan.
2. Add potatoes and leek to saucepan.
3. Heat gently for about 5 minutes without browning.
4. Dissolve stock cube in 900ml of boiling water.
5. Add peas and stock to saucepan.
6. Bring to the boil and simmer gently for 10 mins.
7. Leave to cool for 5 mins
8. Take about a third of the potatoes and peas out of the saucepan with a slotted spoon and put to one side.
9. Place the rest of the soup in a blender and blend until smooth.
10. Stir into the reserved peas and potatoes and re-heat gently.

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