



A quick and easy soup to make together that is delicious (and nutritious), that fills & warms those little tummies on a chilly afternoon. Enjoy with toasted brown bread soldiers to dip.

## Ingredients

2 Tablespoons Butter  
4 Large Leeks  
2 Onions  
6 Medium Potatoes  
1 Litre Stock cube  
(Chicken/Veg)  
Fresh Chives  
Salt & Pepper

## Equipment

Cutting Board  
Cutting Knife  
Saucepan  
Blender

**Always wash hands  
before & after helping  
in the kitchen**

## Steps

### Preparing

1. Clean leeks, cut off ends and slice
2. Peel and chop onions
3. Peel potatoes and chop
4. Dissolve stock cube into a litre of warm water.

### Method

1. Melt butter in a large saucepan then add in your chopped leeks and onions, cooking on medium heat. Cook for about 10 minutes, stirring regularly until the leeks and onions are sautéed, being soft and a light golden colour.
2. Pour your stock water into the saucepan, adding in the chopped potatoes & sprinkle in some fresh chives.
3. On a medium heat, cook for a further 10 minutes, turn heat down to a low temperature and slow cook for a further 10 minutes, potatoes need to be soft.
4. Remove from heat, and leave to cool. It is dangerous to blend when hot. Once cooled, pour into a blender, blend until you get to the soup consistency you like, can be smooth or a little chunky.
5. When ready to eat, heat back up in your saucepan.
6. Season with salt and pepper (we added a couple of pinches of homemade chilli salt too).

