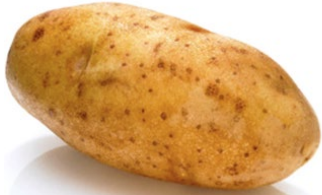


Leek and Potato Soup



1 large potato



1 leek



1 onion



1 vegetable stock
cube



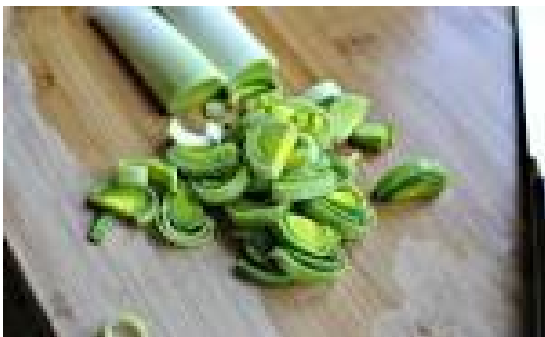
Water



Peel the outer layers from the leek



Wash the leek to remove any dirt



Slice the leek into small pieces



Peel the potato



Chop potato into small cubes



Slice the onion into small pieces



Add a little oil to a pot



Add onion and leeks and fry for 5 minutes



Fill and boil the kettle



Pour 500 ml of water from the kettle into a jug



Crumble in the vegetable stock cube



Mix till dissolved



Pour the stock
into the pot



Add potatoes
and stir



Cook for 20-25
minutes, stirring
occasionally



Serve