

## Hearty Leek and Potato Soup

*My adaptable recipe using your kitchen staples makes for a great soup for a cold winter's day. I recommend serving your soup with some sourdough bread.*

2 large leeks  
2 medium potatoes  
850ml stock (water and stock)  
Black pepper  
Salt  
Knife and chopping board  
Vegetable peeler  
Saucepan  
Spatula  
Measuring jug  
Ladle

Wash and peel the leeks and potatoes. Chop the tomatoes into small chunks using your knife and chopping board. Place the vegetables in a saucepan and add the stock. Reduce the heat and cook gently for half-an-hour. Add some black pepper. Serve the soup hot. Next time maybe try adding carrots, swede, cabbage, peppers and more to get in your 5-a-day. Or, even treat yourself by adding some grated cheese for that lovely, warm, pure decadence we all crave!

*BY RICKY TAING, VICE CHAIRMAN (2019-2020) AND FORMER PUBLIC RELATIONS OFFICER AND SECRETARY*