

CREAMY WATERCRESS AND BACON SOUP



Serving: 4 - 6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 20ml margarine

- 1 onion, chopped
- 1 garlic clove, crushed
- 600ml chicken stock
- 4 x waxy potatoes
- 1 sachet potato bake - Bacon & Onion
- 300ml milk
- 315ml cold water
- 1 bunch watercress, chopped
- Salt
- Freshly Ground Black Pepper

INSTRUCTIONS

1. Sauté onion and garlic in margarine over a med-high heat until soft.
2. Add chicken stock and sliced potatoes and simmer until the potatoes are cooked.
3. Mix the potato bake - Bacon & Onion packet contents with a little cold milk to make a smooth paste and add the remaining milk. Add this to the potatoes, along with the cold water and watercress.
4. Bring to the boil and simmer uncovered for 7-8 minutes.
5. Liquidise when cool and season with salt and pepper.
6. Serve hot or chilled with crispy bacon bits and a swirl of cream.