

POTATO AND VEGETABLE SOUP



Serving: 4-6

Cooking Time: 40 min

Prep Time: 5 min

INGREDIENTS

- 1 potato, skin on and cut into small cubes

- **Soup**

- 1 onion, chopped
- 1 garlic, chopped
- 3 large leeks, chopped
- 2 potatoes, skin on and chopped
- 15ml (1 tbsp) fresh thyme leaves only
- 2 carrots, chopped
- 1 x 400g borlotti beans, drained and rinsed
- 500ml (2 cups) vegetable stock
- Fresh chives, to serve

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. In a lined baking dish bake the cubed potatoes in a little oil until cooked and crispy (+/- 30 minutes). Remove and set aside.
3. For the soup, sauté the onion, garlic and leeks for a few minutes then add the rest of the ingredients, except for the chives and cook for (+/- 20 minutes).
4. Blend the soup until smooth serve with the chives and the baby cubed potatoes as croutons.