leek, bacon and potato soup

Ingredients

25g butter

3 rashers of streaky bacon

1 chopped onion

400g sliced leek

3 potatoes, peeled and diced

1.4 litres of vegetable stock

142 ml single cream

Salt and pepper

Credit – bbc good food

Serves 4-6 | Prep Time: 30 mins | Cook Time: 30 mins

# Method

1. Melt the butter in a large pan, then add the bacon and onion and fry until they begin to turn golden.
2. Add the leeks and potatoes, stir well then cover with a pan lid and turn down the heat.
3. Cook gently for 5 minutes shaking the pan every now and then to make sure the mixture doesn’t catch on the bottom.
4. Pour in the stock, season with salt and pepper and bring to the boil.
5. Cover with a pan lid and simmer for 20 mins until the vegetables are soft.
6. Leave to cool for a few minutes, then blend in a food processer in batched until smooth.
7. Return the mixture to the pan, pour in the single cream and stir well.
8. Add more seasoning if necessary.
9. Serve while warm with some bread.
10. This soup keeps well while frozen if you make a larger batch to save for a later date.