

# POTATO AND SPINACH SOUP

## INGREDIENTS

2 Tbsp olive oil  
2 cloves garlic  
1 Leek  
Large handful of spinach  
2 celery sticks  
4 medium sized potatoes  
6 cups chicken stock  
Small carton of longlife cream  
Salt and pepper to taste

## METHOD

Wash and dry all vegetables. Finely chop spinach, celery and leeks.  
Dice potatoes. Peel garlic, chop.  
Heat oil in a frypan, medium heat. Cook leeks and garlic until soft.  
Add the potatoes, cook for approx 3 mins.  
Add the celery and spinach, allow to wilt.  
Add the stock, salt and pepper.  
Simmer for 15mins, or until potato is soft.  
Allow to cool slightly, then puree.  
Add cream, then serve.