



DF GF

LEEK & PEA SOUP



Serves: 4
Prep: 10 mins
Cook: 20 mins



Nutrition per serving:
293 kcals 6g Fats
40g Carbs 16g Protein

Ingredients:

- 2 chicken stock cubes
- 4 cups boiling water
- 2 medium white potatoes, peeled and chopped
- 2 leeks, chopped
- 3 cups (450g) frozen garden peas
- 8 bacon strips, baked to crispy, chopped into strips (optional)

Preparation:

1. Dissolve the chicken stock cubes in the boiling water. Add in the potato and cook for 5 minutes. Next add the sliced leek and let everything boil for 10 minutes.
2. Lastly add in the peas and cook for a further 5 min. Puree everything with a hand blender.
3. Top the soup with the bacon strips and season with salt and pepper.

