



## Leek & potato Soup

Soup • Instant Pot, Slow Cooker, Soup, Vegetarian • Pressure Cooker

★★★★★

**Serving size:** Serves 6 | **Prep time:** 20 mins | **Cook time:** 30 mins

### Ingredients

5 x leeks (roughly sliced)  
3 x large potatoes (roughly cubed)  
1 x onion (finely chopped)  
100g (4oz) butter  
1 x vegetable stock cube  
5ml teaspoon of cornflour  
150ml (1/4 pint) single cream (optional)  
2 pints of hot water  
Croutons (optional)

### Directions

1. Melt butter in base of pressure cooker
2. Add onion
3. Add potatoes
4. Add leeks
5. Stir for one minute
6. Add salt and pepper
7. Add 2 pints of hot water
8. Add stock cube and stir until dissolved
9. Place lid on pressure cooker and bring to pressure
10. Turn down heat and cook for 4 minutes
11. Turn off heat and release pressure
12. remove lid and blend with hand blender
13. Add cream and/or croutons to bowls of soup if required