

- 1. Melt spread and gently cook onion for 5 minutes, then add potato and cucumber
- 2. Put a lid on the pan and leave on a low heat for a further ten minutes
- 3. Add the stock and leave to simmer gently until the potato is cooked through
- 4. Blend the soup ensuring that the cucumber is completely blended
- 5. To serve you can add some low-calorie crème-fraiche and herbs



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