



Slow Cooker Leek and Potato Soup

Serves 6

Ingredients:

- 4 potatoes, peeled and diced
- 3 leeks, washed and sliced
- 1 onion, finely chopped
- 2 vegetable stock cubes
- 1l water
- salt and freshly ground pepper
- 4tsp fresh tarragon, chopped (optional)
- fresh parsley, chopped (optional)

Method:

1. Put the potatoes, leeks, onion, stock cubes and water in the slow cooker
2. Cook on low for 8 hours
3. Add the tarragon, if using, and season to taste
4. Serve with some chopped parsley, if using

