



# Courgette, potato and leek soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 large floury potatoes - peeled and diced  
2 leeks (~200g) - chopped  
4 sticks of celery - chopped (after removing the strings)  
1 carrot - peeled and chopped  
1 courgette, diced  
2 tsp vegetable oil  
800ml water (or chicken stock or vegetable stock if you prefer)  
1/4 tsp paprika  
1/8 chopped garlic

seasonings:  
sea salt  
ground white pepper

## Instructions

- Wash all the vegetables and prepare as stated in ingredient list above
- In a large saucepan, heat oil and saute chopped leek and celery until slightly soften.
- Put other vegetables into pan, pour in water, and bring to boil. Add paprika, chopped garlic, salt and pepper.
- Cover with lid and simmer for 10 minutes (or until all vegetables cooked)

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- Check and correct seasonings to your taste.
  - (Optional: blend to a smooth consistency. Or leave in its broth form)
  - Ladle to soup bowl and enjoy.