

RECIPE

Leek and Potato Soup



Ready in **30 minutes**

Serves **2 people**

Ingredients

- Leek – 1 cup, chopped
- Potato – 2 cups, chopped
- White onion – 2 tbsp, finely chopped
- Milk – ½ cup
- Water – 2 cups
- Cumin seeds – 1 tsp
- Dried red chili – 1
- Olive oil – 2 tbsp
- Salt to taste

Preparation

Heat 1 1/2 tbsp of olive oil and add the chopped leek.

Saute for five minutes, and then add diced potatoes. Fry for two minutes.

Next, add 1 cup of water, cover the pot and allow the mixture to cook.

Turn off the flame after 5 mins and when the mixture is cool, put it into a blender to make a smooth puree.

Then, transfer the fresh puree to the same cooking pot, add the remaining water, and boil.

Finally, add the milk and allow it to simmer.

In a small tempering pan, add ½ tbsp of olive oil and dried red chili and cumin seeds. Remove them from the flame when they splutter and pour them over the soup. Then, give it a good stir. Add salt to taste.