



PEA & MINT SOUP

No better soup flavour and no better soup colour.

INGREDIENTS

50g butter

1 onion chopped

1 leek sliced

1 garlic clove chopped

300g Maris Piper potatoes, peeled and cubed

750ml vegetable stock

750ml full fat milk

500g frozen garden peas

50g mint jelly

Salt & Pepper

Melt the butter on a medium heat and sweat the onion, leek and garlic until soft, add the potatoes, milk and vegetable stock. Bring to the boil and simmer gently until potatoes are tender.

Turn heat to full add frozen peas and bring back to the boil for 3 minutes, add the mint jelly.

Liquidise until smooth and adjust seasoning with salt and pepper.

Serve and enjoy!

Serves 6

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