

# Sweet Potato, Leek and Roasted Red Pepper Soup



(serves 6)

## Ingredients

- 1 large sweet potato
- 1 large potato
- 2 leeks
- 1 onion
- 2 cloves garlic
- 2 roast red peppers
- 1 litre chicken stock
- 2 tablespoons olive oil
- $\frac{1}{2}$  teaspoon cumin
- Salt & pepper to season

## Method

Peel, wash and chop all vegetables

Heat up oil in a large pan, add the chopped veg and cook on a medium heat for 3-5 mins

Add salt, pepper and cumin and cook for a further 2/3 mins.

Add the chicken stock, bring to the boil and then simmer for 30 mins until vegetables are soft

Taste for seasoning and liquidise into a smooth soup.