

# Chunky Potato and Leek

## Ingredients

2 tablespoons olive oil  
3 or 4 leeks sliced  
1 small yellow onion diced  
2 carrots peeled and sliced  
1 ½ pounds potatoes cubed  
4 garlic cloves minced  
6 cups vegetable broth  
1 teaspoon dried parsley or 1 tablespoon fresh parsley  
1 teaspoon salt plus more to taste  
½ teaspoon ground black pepper plus more to taste  
⅛ teaspoon ground paprika  
½ cup peas (optional)  
Chives, fresh parsley, croutons for topping, optional

## Method

In a large pot over medium heat, warm the oil.  
Add the leeks, onions, and carrots.  
Cook for 5 to 7 minutes or until the onions are somewhat tender.  
Add the garlic, parsley, salt, pepper, and paprika.  
Mix well and cook for 1 minute.  
While the vegetables are cooking,  
Peel the potatoes and dice into cubes, about 2cm each.  
Add the potatoes and vegetable broth to the pot.  
Bring to a boil.  
Simmer for 20 to 30 minutes, or until the broth is slightly reduced and the potatoes are easily pierced with a fork.  
Taste the soup and add salt and pepper, if necessary.  
Spoon into bowls and top with chopped chives, fresh parsley, or croutons.