

Speedy creamy ham and potato soup

Ready 20-25 minutes
Serves 2

INGREDIENTS

200g potatoes cut into small cubes

15g butter

A small onion

Finely chopped

375ml boiling water

1 Stock cube

100ml milk

Pinch of parsley and a pinch of chives (or your chosen choice of herbs)

1 slice of roast ham, roughly chopped

Slice of bread and butter.

METHOD

- 1** | Sizzle the butter in a saucepan, and toss in the onion and potato cubes. Heat for about 5 minutes.
- 2** | Drop in the stock cube and cover with boiling water. Shake in the herbs and simmer for 10-15 minutes.
- 3** | Pour in the milk and get blending (or mashing) until the soup becomes smoother (a few lumps also work great) and season with salt and pepper.
- 4** | Serve with chopped ham, and bread and butter. Or toast it for that extra crunch if the bread is frozen or a few days old (even better)!