

CREAM OF POTATO SOUP

Ingredients:



- GreenVie Greek Style
- 1 carrot
 1 head of onion
 - 2 cloves of garlic
 - 2L of water
 - Salt, black pepper

Topping: Croutons and chives







instructions &

Cut the potatoes, carrots and onions roughly and add in a soup pot with the rest of the ingredients, except the cheeze and the toppings. Season with salt and black pepper. Let the soup boil for about 30 minutes, until everything has softened up.

Using a blender, blitz the soup until smooth and adjust the seasoning if needed.

Serve with GreenVie Greek Style on top, croutons and chives.

