**Broccoli, Leek and Bacon Soup**

**Ingredients**

2 Tbsp. Extra Virgin Olive Oil

200g Broccoli

1 large Leek, trimmed and sliced

1 Whole Potato, peeled and diced

4 slices Bacon, diced

2 Cup Vegetable Stock

2 cloves Garlic

Chilli Oil

Salt and Pepper

Parsley to Garnish

1. Place a large soup pot on medium heat. Add olive oil, chill garlic, salt and pepper and chopped leek, and cook for five minutes or until soft, stirring occasionally.
2. Add broccoli and potato and cover with 2 cups of stock. Simmer until the potato softens or for about 20 minutes.
3. In a separate pan, cook bacon on medium heat until crispy. Remove from pan and allow oil to drain. Set 1/3 of the bacon aside for garnish and add the remaining bacon to the soup mix.
4. Once potato pieces are cooked through. Use a handheld blender to blend ingredients until smooth. Add salt and pepper to taste.

**Serves two, garnish with crispy bacon and fresh parsley.**