Peel and dice the potato.

Wash and thinly slice the leeks, carrots and courgettes.

Peel and finely chop the onion.

Place all the vegetables, except the peas and chopped tomatoes, in a pan with the water and stock cube.

Gently heat to boiling point. Reduce and heat and simmer (cover with pan lid) for 20 minutes or until the vegetables are tender. Add more water if needed.

Remove approximately 1/3 of the vegetables and puree them in a blender with half of the tomatoes (alternatively push the vegetables through the sieve using a wooden spoon).

Return the puree to the pan with the remaining stock and vegetables. Add the frozen peas and remaining tomatoes.

Re-heat until piping hot. Taste and add seasoning if required. Serve with warm bread.