



Warming Roasted Vegetable Soup.

Serves 4

ingredients:

- 2 butternut squash
- 8 large carrots
- 1 large red onion
- 2 sweet potatoes
- 2 large parsnips
- 5 garlic cloves
- 1 litre vegetable stock
- Salt & Pepper
- Olive oil
- 1/2tsp dried chilli flakes
- 2 sprigs of Rosemary



Recipe by:
@bakesbymichelle

ID: 65657
Studio Grey Ridged Mug
RRP: £18.00
Outlet Price: £12.60

Method:

1. Preheat oven to 180 fan.
2. Cut butternut squash in half lengthways, place on baking tray, drizzle with olive oil and season.
3. Roughly chop all the other vegetables and leave garlic in their skins then place in a baking tray, drizzled with oil and season.
4. Add rosemary and scatter chilli flakes all over. Roast for 30-40mins until slightly charred.
5. Scoop out the butternut squash from their skins and place into a large saucepan.
6. Add all the other vegetables, and squeeze soft garlic pulp out of their skins and add the stock.
7. Bring to the boil and simmer for 10 minutes.
8. Blend soup to desired consistency and ladle into bowls. For optional toppings, add a swirl of cream, and decorate with herbs, pumpkin seeds and extra chilli flakes. Enjoy!