



ROASTED BUTTERNUT SQUASH AND RED CHILLI SOUP

Ingredients

- 1 large butternut squash, peeled, deseeded and chopped in 1cm chunks
- 1 red chilli, deseeded and chopped (add more than 1 if you like extra fire)
- 2 cloves of garlic, peeled and chopped
- 1 brown onion, peeled and chopped

Method

Add all the above ingredients into a roasting dish and roast in a pre-heated oven at 180°C for about 40-45 minutes, until just softened and golden rather than charred

Once roasted, transfer to pot and add 1 litre of vegetable stock. Bring to boil and simmer for around 20 minutes.

Blend.

Season to taste

Can be served with croutons, a swirl of single cream and chopped parsley