

BUTTERNUT SQUASH SOUP

Ingredients *(serves 8)*:

- 1.5 kg/3lb 5oz peeled and deseeded butternut squash, cut into 3cm/1¼in cubes
- 1 large onion, roughly chopped
- 1-2 medium carrots, peeled and chopped
- 1 red pepper, deseeded and cut into cubes
- 4 tbsp olive oil
- 5 cm/2 in piece fresh root ginger, peeled and chopped
- 1.5 litres/2½ pints vegetable stock
- salt and freshly ground black pepper



Instructions:

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Tip the prepared squash into a large, resealable freezer bag with the onion, carrots, and red pepper. Add half the oil and salt and pepper and toss everything together until the vegetables are evenly coated. Tip into a large roasting tin and spread out to form a single layer.
3. Roast in the oven for 40–45 minutes, or until tender and tinged brown.
4. Place the large, deep-sided saucepan over a medium heat, add the remaining oil and, when it is hot, add the ginger and fry for a minute. Pour in the stock and bring to the boil, then stir in the roasted vegetables and add salt and pepper to taste.
5. Remove the saucepan from the heat and, using a hand blender, blend the mixture until smooth. Return to the heat to warm through.
6. Serve hot with crusty bread.

