

## Roasted Butternut Squash Soup

**Add richness and depth to your butternut squash soup by roasting it first. A simple but delicious recipe, guaranteed to please all the family. Serves 6.**

### Ingredients

- 1 large butternut squash
- 50ml olive oil for roasting
- 50ml olive oil for sauteeing
- 1 leek
- 1 white onion
- 1 large carrot
- 30g marigold vegetable stock powder or 1.5 vegetable stock cubes
- 1.25 litres hot water
- Salt and pepper



### Method

- Preheat oven to 190°C.
- Halve and de-seed the butternut squash. There's no need to peel it!
- Then cut into 3cm cubes.
- Place the butternut cubes in a large bowl then mix well with a good glug of olive oil and plenty of salt and pepper.
- Line a baking sheet with parchment, then transfer the seasoned butternut squash to the baking tray in an even single layer.
- Cook in the oven until tender (around 20 minutes).
- Peel and dice the onion and carrot, then add to the stockpot with a little olive oil.
- Start to gently sauté (not for colour, just a slow cook, so keep heat lowish and stir regularly).
- Wash and slice the leek then add to the stockpot to sauté.
- Add the roasted butternut to the pot.
- Cover the vegetables with hot water and crumble over the stock cubes/add stock powder. Mix well.
- Bring the pan up to the boil, then turn down to a simmer and cook until the vegetables are soft – approx. 30 minutes.
- When the vegetables are soft, blend the soup until smooth with a stick blender.
- Finally, check the seasoning and adjust to taste with salt, pepper.
- Serve piping hot.