

### ROASTED VEGETABLE SOUP (v)

A winter warmer – just like Grandma would make! Serves 8



#### All ingredients available at Johns!

- 1 white onion
- 2 garlic cloves
- Splash of sunflower oil
- 4 (500g) carrots
- 3 (500g) parsnips
- 1 large sweet potato
- 1 butternut squash
- Salt and pepper
- 2 tblsp chopped flat leaf parsley
- 2½ ltrs veg stock

Serve with freshly baked bread & local butter!

#### Method:

- Preheat oven to 180°C, 350°F or gas mark 4.
- Peel and chop the veg into roughly 1cm cubed pieces.
- Place the veg on a baking sheet and drizzle with a little olive oil. Roast for 30 mins.
- Chop the onion and garlic.
- Fry these off in a large pan on a medium heat.
- When the veg is roasted transfer it to the onions.
- Pour in roughly 2½ litres of vegetable stock.
- Season with salt and pepper.
- Allow this to come to the boil.
- Remove from the heat and add the chopped parsley.
- Blitz to your chosen consistency.