

## Roasted Butternut squash and pepper soup

Servings: 4

### Ingredients

- ½ large butternut squash cut into wedges
- 4 peppers seeded and cut into quarters
- 1 onion cut into wedges
- garlic
- 2 tbsp extra virgin olive oil
- 1 vegetable stock cube
- ½ tsp dried chilli flakes (optional)
- salt and freshly ground black pepper to taste

### To garnish (optional)

- a little feta cheese crumbled
- a few pumpkin seeds
- extra virgin olive oil

### Instructions

Preheat the oven to 190°C (170°C fan)/400°F/gas mark 5. Place the prepared vegetables in a shallow roasting tin and drizzle with the oil. Roast in the oven for 20 minutes

Allow the vegetables to cool a little. when cool enough to handle, peel the peppers if desired, I didn't. Place in a large saucepan.

Peel the squash, and cut into large chunks, add to the saucepan, along with the onion and garlic.

Add 1 litre (2 pints/4¼cups) water to the pan and add the stock cube and chilli flakes if using. Bring to the boil, then reduce the heat and simmer the vegetables for about 20 minutes or until soft.

Purée the soup, season to taste with salt and pepper and reheat gently if required. Serve garnished with some feta cheese, pumpkin seed and a swirl of olive oil