



Roasted Vegetable Soup

Ingredients:

- 2 x carrots, peeled and chopped
- 2 x parsnips, peeled and chopped
- 1 pack baby plum tomatoes
- 2 x peppers, deseeded and halved
- 1 x red onion, peeled and quartered
- 1 x leek, sliced
- bacon lardons
- 2 x garlic cloves
- 2 x vegetable stock cubes & 500ml boiling water

Instructions:

- Preheat oven to Gas 7 (200C Fan, 220C)
- Prepare all of the vegetables, by peeling the carrots and parsnips and chopping them into similar size chunks, the peppers deseeded and halved, the onion peeled and quartered, the garlic cloves peeled. Place them all onto a baking tray along with the baby plum tomatoes.
- Drizzle with olive oil and sprinkle with salt and pepper. Put in the oven for 40 to 45 minutes until the peppers have a nice colour and the carrots are cooked through.
- Whilst the veg is roasting, cook off the bacon lardons and sauté the sliced leeks in the bacon fat. Put to one side until the veg is roasted. Make the veg stock.
- When the veg is cooked, add the leeks to the mix and blend in batches with a little of the prepared stock. Use the remaining stock to the soup to loosen it up. Serve warm topped with the bacon lardons