



WINTER WARMER VEGETABLE SOUP

Nothing beats a warming bowl of soup on a cold day.
This classic, vegetable soup is the perfect winter warmer.

INGREDIENTS

- 45g butter**
- 1 onion chopped**
- 2 leeks sliced**
- 1 garlic clove chopped**
- 350g Maris Piper potatoes, peeled and diced**
- 50g celery diced**
- 200g parsnips, peeled and diced**
- 200g carrots, peeled and diced**
- 150g butternut squash peeled and diced**
- 30g ginger, sliced**
- 4 sprigs of rosemary**
- 200g chickpeas, drained**
- 1ltr vegetable stock**
- 450ml full fat milk**
- Salt & Pepper**

Melt the butter over a medium heat. Add the onions, carrots, celery & leeks & sweat for 5 minutes. Add the parsnips & butternut squash, rosemary, garlic & ginger. Sweat for 10 minutes. Add the potatoes, chickpeas & stock. Bring to the boil & simmer gently until all the vegetables are tender.

Liquidise until smooth, add the milk, season with salt and pepper.

Serve and enjoy!

Serves 6

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