

butternut squash soup

makes 2 bowls

the
organised
mum
method

you'll need

- 800g peeled, deseeded and chopped butternut squash
- 1 onion, chopped
- 300ml vegetable or chicken stock
- Salt and pepper to season

let's cook

This works just as well made on the hob as it does in a soup maker

On the hob

1. Heat a little oil in a pan, when hot add the onions and heat until translucent
2. Add the butternut squash and heat gently for 2 mins (stirring every now and again)
3. Add the stock
4. Cook over a medium heat for about 30 mins (until the squash is cooked through)
5. Blend and serve

In a soup maker

Put all the ingredients in your soup maker and let it do its thing!

