

Roasted Root Vegetable Soup



Chunky Root Vegetable Soup - this warming soup makes a great lunch or after school tea. Roasting the vegetables first makes this soup utterly delicious.

What you'll need

Ingredients:

1 medium swede, peeled and chopped

1 large carrot, diced

1 medium parsnip, diced

1 large white onion, diced

2 cloves of garlic, crushed

2 sprigs of rosemary

2 tbsp olive oil

1 litre hot vegetable stock

1 tin cannellini beans

Equipment:

1 chopping board

1 sharp knife

1 saucepan

1 baking tray

How to do it

1. Set the oven to 200C. Peel the veg, cut into chunks and place on baking tray. Add the garlic and rosemary and drizzle with olive oil. Roast for 30-40mins.

2. Transfer the veg to a saucepan, add the stock and bring to the boil. Add the cannellini beans and simmer for 10mins. Season and serve.

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