

Serves
4-6

Wholesome Winter warmer

Christmas flavour

Prep Time

20
mins

Cook Time

35
mins

Garth McColgan

Roast Winter Vegetable Soup with Cheesy Croutons

Ingredients

2 Onions	10ml Olive Oil
½ Turnip	Water, as required
1 Parsnip	
4 Carrots	
12 Cloves Garlic,	Croutons
6 peeled, 6 unpeeled	1 Ciabatta, sliced
1tsp Nutmeg	175g bag Grated
1tbs Sugar	Mozzarella cheese
Salt and pepper	1 Tub Cream Cheese
	2 Cloves Garlic

Method

1. Peel and chop all vegetables into even, fork-sized pieces.
2. Put all the vegetables in a bowl and add nutmeg, sugar and olive oil. Mix well and season with salt and pepper. Put into a pre-heated oven (190°C) for 20-25 minutes until vegetables are soft and fully cooked.
3. Put the roasted vegetables into a pot and squeeze the pulp out of the unpeeled garlic and discard the skins. Add 350ml water and blend with a hand blender. If it is too thick, add more water to thin it out and blend again.
4. For the croutons, mix the two different cheeses together in a bowl and season with black pepper. Cut the garlic cloves in half and rub over the Ciabatta and cover with the cheese mixture. Bake in a pre-heated oven (200°C) for 5-8 minutes until the cheese melts.
5. Serve warm with the soup and you've an extremely sustaining snack.

Top Tip... Leftover flavour

"I always look in the fridge and vegetable drawer when I'm making soups to see what's left. You'd be amazed at how much extra flavour things like herbs can add. Add them at stage 3 of the recipe and then blend. Waste not, want not!"



*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.