

## **Butternut Squash & Sweet Potato Soup (Serves 4)**

### **Ingredients**

- 1 tablespoon olive oil
- 1 medium onion, peeled and diced
- 2 cloves garlic, peeled and crushed
- 1 teaspoon hot curry powder
- 300g sweet potato, peeled and diced
- 250g butternut squash, peeled and diced
- ½ teaspoon salt
- 2 tablespoons basil leaves, torn
- 750ml vegetable stock (2 stock cubes)
- 250ml soya milk



### **Method**

1. Heat the oil in a large saucepan, add the onion and garlic and cook until soft. Then add the curry powder and cook for another minute.
2. Add the sweet potato and butternut squash, stir and cook for another 2 minutes.
3. Add the salt, basil leaves, vegetable stock and soya milk and bring to the boil. Reduce to a simmer for 20 minutes until the sweet potato is cooked.
4. Blend or process the vegetable mixture until smooth.
5. Serve the soup hot or cold.

*Recipe provided by © Alpro*