

December 2021



Enjoy this hearty pepper, sweet potato and paprika soup as a starter, or for lunch on a cold winter's day. If venturing outdoors, take it with you in a flask.

METHOD

Heat oven to 190C/170C fan/gas 5. Put the sweet potato, pepper, onion and garlic on a baking tray. Sprinkle with the paprika and seasoning, then drizzle with the oil. Toss together. Roast for 30 mins or until beginning to brown.

Tip the roasted vegetables into a blender (or use a stick blender) with the coconut milk, stock, sriracha and maple syrup. Whizz until smooth. Pour back into the pan and heat until piping hot. Serve with soda bread or toasted sourdough.

ROASTED RED PEPPER SOUP

PREPARATION TIME:

35 mins

COOKING TIME:

30 mins

SERVES:

16

INGREDIENTS

1 sweet potato, roughly chopped into dice with the skin still on

1 red pepper, de-seeded and cut into chunks

1 red onion, peeled and cut into chunks

3 garlic cloves, peeled

1 tsp smoked paprika

2 tbsp olive oil

200ml coconut milk

200ml chicken stock

½ tbsp sriracha

1 tsp maple syrup