

# COZY SQUASH SOUP

## INGREDIENTS:

1 LARGE SQUASH  
1/2 BUNCH FRESH THYME  
2 HEAPED TEASPOONS HARISSA  
OLIVE OIL  
2 ONIONS  
1 RED CHILLI  
2 LITRES VEG STOCK

## RECIPE:

1. PREHEAT OVEN TO 180'C. HALF THE SQUASH LENGTHWAYS. REMOVE THE SEEDS AND CHOP INTO CHUNKS. PLACE IN A LARGE ROASTING TRAY AND DRIZZLE WITH OIL AND HALF OF THE HARISSA PASTE. ROAST FOR 1 HOUR UNTIL COOKED THROUGH AND GOLDEN.

2. PEEL AND SLICE ONIONS AND CHILLI AND COOK IN A LARGE PAN ON A LOW HEAT WITH A DRIZZLE OF OIL.

3. ONCE THE SQUASH IS COOKED ADD IT TO THE PAN, COVER WITH STOCK. BRING TO A BOIL AND SIMMER FOR 15 MINUTES.

4. BLITZ WITH A HAND BLENDER AND SEASON WITH SALT AND PEPPER TO TASTE.

5. ENJOY!



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