

## **Roasted Butternut, Potato and Cream Cheese Soup**

This is a great, easy, no mess, winter soup. Please read the recipe to the end before starting.

### **Ingredients:**

- 2 small butternut
- 3 medium size potatoes (Check\* Tip Below)
- 2 or 3 desert spoons of cream cheese
- 1 cup of Chicken stock
- Olive oil
- Salt, Pepper and Seasoning
- Water

### **Method:**

1. Peel, and cut into cubes the butternut and potatoes. They don't need to be tiny, but bite size is good as they will roast quicker.
2. Put them in a roasting dish, drizzle with olive oil (enough to coat all the butternut and potatoes).
3. Add salt, pepper and seasoning – I used a garlic & herb mix
4. Roast at 180°C for 40 minutes, mixing half way through.
5. When it is roasted through, use a blender to smooth it all out.
6. Add the cup of chicken stock and the 3 spoons of cream cheese and bring to the boil on a stove top.
7. Mixture will be thick so add enough water until it is the consistency you want it to be.

\*Tip: If you don't want it too thick, I'd suggest reducing the number of potatoes. Adding too much water after you realise it's too thick for your liking will end up diluting the taste.

This recipe as it is will serve 4 adults.

It is great for freezing into individual portions for reheating later.

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