


Butternut Squash Soup

Delicious butternut squash soup with chorizo and Lancashire Farm Greek yogurt.

 TIME TILL READY
25 MINUTES

 SERVES
4

Energy: 1856kJ/443.7kcal

For more nutritional information please visit www.lancashirefarm.com

Ingredients

- 1 tbsp olive oil
- Pinch of paprika
- 1 medium chopped red chilli
- 1 red onion
- 1 clove of garlic
- 400ml vegetable stock
- 150g chopped chorizo
- 700g peeled and chopped butternut squash
- 125g Lancashire Farm Greek Style Yogurt
- 3 tbsp chopped coriander
- Black pepper to season

Contains



Method



Step 1

Heat the oil and combine the paprika, crushed garlic, chilli and onion in a large pan for 3-4 minutes.



Step 2

Add the butternut squash and stir for another 2-3 minutes.



Step 3

Pour in the vegetable stock and bring to the boil. Allow ingredients to simmer on a low heat for 15-20 minutes or until the butternut squash is tender.



Step 4

Transfer to a blender and continue to blend in bursts until smooth in texture.



Step 5

Chop the chorizo and fry in a pan for 1-2 minutes until golden. Now return the soup to a new pan and mix with the chorizo (alternatively use Pancetta) and Lancashire Farm Greek Style Yogurt and simmer for 2-3 minutes.



Step 6

Season with pepper to taste, transfer to a bowl and sprinkle over the coriander.

Then serve.