

Helen's Roasted Veg and Tomato Soup



Ingredients:

Carrots
Leeks
Onion
Sweet Potato
Garlic
Red pepper
Tin of Tomatoes
Olive Oil
Paprika
salt and pepper to taste

Procedure:

1. Chop up your vegetables.
2. Place on a baking tray and drizzle with olive oil and sprinkle over some paprika.
3. Roast in the oven for 25 mins.
4. Transfer the roasted vegetables into a pan and add a tin of tomatoes and 500ml of vegetable stock and salt and pepper.
5. Blend together, reheat and enjoy!