



# ALISON'S MOROCCAN BUTTERNUT SQUASH AND CHICKPEA SOUP

Alison is an amazing cook and works with children and adults at her community group, Operation Farm in Greater Manchester. This soup is a group favourite!

Roasting the squash adds extra flavour but if you don't have an oven available, you can add the squash raw and cook the soup for a little longer until the squash is tender. This is also a chunky soup, which you can thin down with more stock or serve as a vegetarian stew with rice or cous cous. Vegan and gluten free.

**SERVES** 4

**PREP** 15 mins

**COOK** 30 mins

## EQUIPMENT

Large knife / chopping board / roasting tray / large pan / wooden spoon

## INGREDIENTS

1 large butternut squash, peeled and chopped into small cubes	1 heaped tsp paprika	600ml vegetable stock
2 tbsp oil	1 heaped tsp ground cumin	Salt and pepper
1 large onion, finely chopped	1 heaped tsp cinnamon	400g chickpeas, drained and rinsed
2 large cloves of garlic, crushed	1 heaped tsp turmeric	Optional: fresh coriander, flaked
1 thumb-sized piece of ginger, grated	Pinch of sugar	toasted almonds or pine nuts
	400g chopped tomatoes	

## METHOD

1. Heat the oven to 180C/350F/gas mark 4
2. Put the cubes of squash onto a roasting tray, drizzle with 1 tbsp of the oil and season with the salt and pepper. Toss together so the squash is well coated and roast in the oven for 30 minutes until soft
3. Meanwhile, in a large pan, fry the onion in the remaining oil for 5 minutes until soft and slightly brown
4. Add the garlic, ginger and spices and fry for a further 1 minute
5. Add the sugar, roasted squash, tomatoes, stock and seasoning
6. Bring to the boil, add the chickpeas, and turn the heat down to simmer for 10 minutes
7. Garnish with chopped coriander, pine nuts or flaked toasted almonds

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