

Pumpkin and chive soup

Ingredients

- 1 tablespoon olive oil
- $\frac{1}{2}$ large brown onion, chopped
- 1 garlic clove, crushed
- 500g butternut pumpkin, peeled, chopped
- 1 sweet potato, peeled, chopped
- 2 large potatoes, peeled, chopped
- 2 cups chicken stock
- 1 tablespoon finely chopped fresh chives

Method

1. Heat oil in a large saucepan over medium heat.
2. Add onion and garlic. Cook, stirring, for 3 minutes or until onion has softened.
3. Add pumpkin, sweet potato and potato. Cook, stirring, for 5 minutes.
4. Add stock. Season with pepper. Cover. Bring to the boil.
5. Reduce heat to medium-low. Simmer for 15 to 20 minutes or until potato is tender.
6. Set aside for 5 minutes to cool slightly.
7. Blend until smooth.
8. Add chives. Serve.