

## Butternut and Orange Super Soup

### Ingredients:

- 1 butternut, peeled and cubed
- 1 red pepper, chopped
- 1 onion, roughly chopped
- 2 garlic cloves, unpeeled
- 2 tbsp olive oil
- Salt & pepper to taste
- 1 ½ cups vegetable stock
- 1 cup coconut cream
- 1 orange, zest and juice
- Fresh thyme
- 2 tsp Robertsons Pure Maca Powder
- Fresh parsley, to garnish
- Toasted seed bread, to serve

### Method:

1. Preheat the oven to 180°C.
2. On a large roasting tray spread out the butternut, onion, garlic and pepper evenly coated in olive oil.
3. Season with salt and pepper before baking for 25-30 minutes.
4. Add the roasted vegetables to a pot along with the stock, 1 cup coconut cream, zest and juice from 1 orange and the fresh thyme.
5. Simmer for 5-10 minutes.
6. Switch off the heat and stir through the Robertsons Pure Maca Powder.
7. Blend with a handheld blender until smooth.
8. Serve in enamel mugs topped with a drizzle of remaining coconut cream, garnish with fresh parsley and serve with toasted seed bread with butter. ENJOY!