

1 hour

Serves 12

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Ingredients:

- 3 bags (500g each) PnP chopped butternut, cauliflower and baby marrow
- 1 onion, sliced
- 1 tub (250g) mini Italian tomatoes
- Glug vegetable oil
- 1 Tbsp (15ml) each curry powder and garam masala.
- 1 can (400ml) coconut milk
- 1 knob ginger
- 1 clove garlic
- Handful fresh coriander
- 1-2 cups (250-500ml) boiling water
- Salt and milled pepper
- PnP rotis, for serving

Method

1. Preheat oven to 200°C.
2. Arrange chopped butternut, cauliflower and baby marrow on an oven tray.
3. Add onion, mini Italian tomatoes, oil and curry powders. Toss well.
4. Roast for about 20-30 minutes or until cooked.
5. Tip into a blender and add coconut milk, ginger, garlic and a handful of coriander.
6. Blitz until smooth.
7. Thin out with a little boiling water and season well.
8. Serve soup with rotis.