# Butternut Squash Soup

Portions: Serves 5-6

Ingredients:

1 large Butternut squash

2 medium Potatoes (washed and peeled if desired)

2-3 Tbsp Canola oil

4-5 sprigs Rosemary (fresh)

2 Tbsp Butter

1 medium Onion (chopped)

3 stalks Celery (chopped)

2 medium Carrots (chopped)

32 oz Vegetable broth

1 Tbsp Thyme

To taste Salt

To taste Pepper

Method:

1. Preheat oven to 400° F.
2. Wash, and peel the butternut squash and remove seeds. Dice into medium sized pieces.
3. Dice potatoes into similar-sized pieces.
4. Toss diced butternut squash and potatoes with canola oil, and add salt and pepper to taste. Spread onto baking sheet and place rosemary on top. Place baking sheet in oven and bake for 25 minutes, or until soft.
5. Meanwhile, melt butter in large pot on medium heat.
6. Add chopped onion, celery, and carrots to pot and cook until soft (~10-12 minutes). Season with salt, pepper, and thyme.
7. When butternut squash and potatoes are soft, remove and discard the sprigs of rosemary. Add butternut squash, potatoes, and vegetable broth to the pot. Simmer 10 minutes.
8. Blend soup in blender until creamy and reheat if needed before serving and enjoy!