

Savory Butternut Squash Soup with Rosemary

serves 4-6

Ingredients:

4 cups cubed butternut squash (you can cut up a whole butternut squash yourself or buy the packaged cubes at Trader Joe's, Costco, or Whole Foods)

4 cups chicken or vegetable broth

1/2 - 3/4 cup carrots, peeled and chopped

3 Tbsp butter (or use a bit of cooking spray oil in the pan instead)

1 or 2 russet potatoes, peeled and chopped

1 cup onion, chopped (about 1 large onion)

5 sprigs fresh rosemary (optional)

Instructions:

- Cook onions and carrots in butter for 10 minutes.
- Add the broth, potatoes, and squash.
- Simmer, covered, for 25 minutes, or until the vegetables are soft.
- If using the rosemary, wrap in cheese cloth (or just drop a few sprigs into the pot) when there are about 10 minutes cooking time left, then remove it.
- Let cool, then blend soup in a blender.

Created by a friend of Environmental Volunteers

Happy Thanksgiving from Environmental Volunteers!
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