



# Butternut Squash Soup



## Ingredients:

2 tbsp butter  
1 small chopped onion  
1 chopped celery stalk  
1 medium carrot  
2 medium potatoes cubed  
1 medium butternut squash, peeled, cubed, seeded  
1 container vegetable or chicken stock  
salt and pepper to taste



1. MELT BUTTER IN LARGE POT, COOK ONION, CARROT, POTATOES AND SQUASH FOR 5 MINUTES.
2. POUR IN ENOUGH STOCK TO COVER VEGETABLES AND BRING TO A BOIL, REDUCE TO LOW AND SIMMER FOR 40 MIN
3. TRANSFER TO A BLENDER AND BLEND UNTIL SMOOTH.
4. RETURN TO POT, SEASON WITH SALT AND PEPPER TO TASTE