

## Butternut Squash & Tomato Soup

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- 1 butternut squash
- 1 28oz can whole tomatoes, optional
- 2 cups vegetable broth
- 1/2 large onion, chopped
  - 1 carrot, chopped
  - 1 celery ribs
- 1 TBSP fresh thyme
- 1 TBSP fresh parsley
- 1 TBSP fresh rosemary
- 1 TBSP fresh oregano
- 2 TBSP olive oil
- salt and pepper

1. Preheat the oven to 400°. Split squash in half lengthwise, discard seeds, drizzle cut side with half of the olive oil and season with salt and pepper. Roast for 45 minutes or until tender. Allow to cool slightly. Remove flesh from skin, discarding skin.

2. In a large soup pot, heat 1 TBSP of remaining olive oil over medium heat until it shimmers. Add onion, carrot and celery. Saute until fragrant and softened, about 5 minutes.

3. Add squash, tomatoes with juices, vegetable broth. Bring to a simmer and reduce heat to low. Simmer for 30 minutes to allow flavors to meld and develop. Add the fresh herbs.

4. Remove from heat and puree in blender until smooth, adding water if necessary to achieve the desired consistency.

SERVES 6

from the kitchen of the Boot