

Tomato – Butternut Soup

The butternut makes this soup so creamy and smooth!

This a wonderfully versatile soup – try any of the following:

- Enjoy some warming herbs – with the onion and garlic, add an inch of freshly grated ginger or a touch of ground cinnamon, clove, nutmeg
- Spice it up with some paprika, chili or curry powder



Ingredients – this recipe makes extra for freezing – decrease by half for a smaller batch

6 Tbsp olive oil

2 onion, chopped

6 cloves garlic, minced

Handful of fresh sage, crushed

Approximately 3 pounds of tomatoes

About 3 pounds of butternut squash (2 medium), peeled, halved, and seeded

4 cups broth or water

Salt and pepper to taste

Directions

Heat the oil in a large stockpot on medium heat.

Add the onion, garlic, and sage, and cook until soft and fragrant (about 10 minutes).

Add the tomatoes and squash and cook 5-10 minutes.

Add the broth, bring everything to a simmer, and cook until the squash is tender (about 20 minutes).

Using an immersion blender, puree until smooth. (I prefer to let my soup cool and puree in batches in a regular blender.)

Add salt and pepper to taste.

Freeze half for later meals, enjoy half now!