

★ Butternut Squash Soup★

Yields 25 cups of soup



INGREDIENTS

- 4 butternut squash (peeled, seeded, and cubed)
- 5 large carrots (chopped)
- 5 cups vegetable broth
- 5 tbsp olive oil
- Salt and pepper to taste

DIRECTIONS

1. Heat olive oil in a large pot and sauté carrots for 5 minutes.
2. Add squash and broth, bring to a boil, then simmer for 25 minutes.
3. Blend soup until smooth. Season with salt and pepper.

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