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Roasted Butternut Squash Soup

Makes 4 servings

Ingredients:

1 lb/454 g	Butternut Squash (for easy cooking, buy peeled and precut)
1 medium	Carrot, chopped
1 stalk	Celery, chopped
1 red	Onion, chopped
1 clove	Garlic, chopped
1 inch	Fresh ginger piece
2 tbsp	Olive Oil
1 tsp	Thyme
4 cups	Chicken stock or vegetable stock (unsalted or low salt)
1 tsp	salt (omit if using salted stock)

Directions:

1. Place chopped squash, carrots, celery, onions and garlic in a bowl. Add olive oil, thyme and toss.
2. Place vegetables on a parchment lined baking sheet and bake in 350 degree oven for 25 minutes.
3. Place baked vegetables in a pot. Add stock and salt (if using), bring to a boil, reduce heat and cook for 20 minutes.
4. Blend soup with an immersion blender or blend in a food processor.
5. Serve warm.