



ROASTED BUTTERNUT SQUASH SOUP

For the Soup

- 1 large onion
- 3 celery stalks
- 3 large carrots
- ¼ cup olive oil
- 1 medium to large butternut squash
- 1 acorn squash
- 2-3 sweet potatoes
- 32 ounces vegetable broth
- 2 cups water
- A few fresh sage leaves or 1/8 spoon dried sage (optional)
- Salt and pepper to taste
- ¼ cup heavy cream for serving (optional)

For the Garlic Toasts

- 15-20 small pieces of bread
- ¼ cup olive oil, in a bowl
- ½ teaspoon salt
- 1 garlic clove, cut into 2



Directions

1. Place whole butternut squash, acorn squash and the sweet potatoes on a lined sheet pan. Roast in a 400-degree oven for 1.5 or until veggies are very soft. Let cool. You can do that up to a day in advance.
2. Chop the celery, onion and carrots.
3. In a large pot over medium-high heat sautee the onions, celery and carrots in the olive oil. Add salt and cover the pot. Lower the heat to medium-low and let cook for 7-10 minutes.
4. Peel roasted veggies. Cut the squash open and remove all the seeds. Roughly chop the roasted veggies.
5. Add the roasted vegetables to the pot as well as the broth, water and sage.
6. Cover the pot and let cook for 10 minutes, until it comes to a boil. Lower heat let cook for a few more minutes then remove from heat and remove the sage, if using fresh leaves.
7. Using an immersion blender, blend the soup so that is totally smooth and does not have any visible pieces of any vegetables. Alternatively, transfer the soup to a standing blender or food processor and blend, then transfer back to the pot.
8. Preheat oven to 400 degrees.
9. Brush slices of bread with olive oil and sprinkle some salt. Rub the garlic clove on pieces of bread.
10. Toast the bread for 5-7 minutes until golden brown. Remove from oven.