

Tomatoe Squash Soup

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Ingredients:

1 tbsp butter
1 onion, chopped
few stalks celery, chopped
1 cup butternut squash, cubed
4 tbsp water
1 can whole, diced, or crushed tomatoes
pinch salt and pepper
dash oregano, thyme

Preparation:

Sautee onions, celery, butternut squash and water in butter over medium heat.
Add tomatoes and bring to a boil.
Add remaining ingredients to taste.
Simmer for ~1 hour, stirring occasionally.
Blend in food processor* and return to pan (or crock pot).
For a creamy version, add 1 cup of milk (or heavy cream) and 1 cup of cheese.
Heat through before serving.

*If a food processor is not an option, use a can of crushed tomatoes and cut all the other vegetables as fine as you can. It will be a chunky tomato soup, vs a pureed blend.