

# Vegan Creamy Butternut Squash Soup

Serves: 6

Preparation Time: 15 minutes

Cooking Time: 20 to 25 minutes

## INGREDIENTS

- 1 tablespoon olive oil
- 3 garlic cloves, minced
- 1 small onion, chopped
- 1 teaspoon dried rosemary
- Salt and pepper to taste
- 1 medium carrot, peeled and cut into chunks
- 2 to 3 teaspoons grated ginger
- 1 medium butternut squash (about 3 pounds) peeled, seeded, and chopped
- 4 cups vegetable broth

## DIRECTIONS

1. In a large pot over medium heat add olive oil. Add garlic, onion, rosemary, salt and pepper and cook for about 1 minute while mixing.
2. Add carrots, ginger, butternut squash and mix well. Add broth and cook over medium low heat for 20 minutes or until the squash is soft.
3. Carefully transfer the soup to a blender and blend until smooth. Adjust consistency by adding extra broth.

