Butternut Squash Soup

This healthy, vegan, and gluten-free soup is one of the easiest soups to make. It is delicious, warming, and it helps me feel aligned with the Fall-Winter season. When I make it, I make sure to double the amounts and freeze half in smaller mason jars for lunch or dinner appetizers on wintery days when I crave that cozy, nurtured feeling.

- 2 butternut squash cut into 2" cubes
- 2 containers of organic vegetable broth (add more broth to cover vegetables)
- 2 carrots, diced
- 2 parsnips, sliced
- 1 large spanish onion, diced
- 2 tablespoons grapeseed oil
- 1 tablespoon fresh sage, chopped
- 1 teaspoon turmeric
- pinch of nutmeg
- Sea salt and pepper to taste

In a large pot, sauté diced onion and chopped carrots for about 3 minutes.

Add squash, parsnips and vegetable broth to cover vegetables. Bring to boil and lower heat immediately.

Add fresh sage, turmeric, nutmeg, sea salt and pepper to taste and cook until tender, about 20 minutes.

Let cool a bit and pour mixture into a blender (or use a hand blender) and pureé the soup until smooth.

Garnish with your favorite herb and pumpkin or sunflower seeds.

Butternut squash contains many vital poly-phenolic anti-oxidants and vitamins. It is a rich source of dietary fiber

and phyto-nutrients. Squash is one of the common low-calorie vegetables recommended by dieticians in cholesterol controlling and weight reduction programs. It is high in vitamin-A , providing about 354% of RDA. Vitamin A is a powerful natural anti-oxidant and is required by the body for maintaining the integrity of skin and mucus membranes. It is also an essential vitamin for good eye-sight. Research studies suggest that natural foods rich in vitamin A help the body protected against lung and oral cavity cancers.