



## Metula Inspired Butternut Squash Soup

*Serves 4*

### Ingredients:

- ½ large brown skinned onion, peeled and diced ¼ inch
- 3 garlic cloves, finely minced
- 1 ½ Tbsp. fresh ginger root, peeled, finely minced or grated
- 3 Tbsp olive oil
- 4 cups butternut squash, peeled, seeded and diced ½ inch
- 2 cups chicken broth or vegetable broth, canned or homemade
- 1 ½ large limes, juiced (add more or less to taste)
- Thin slices of lime for garnish

### Instructions

Heat a 4-quart pot, when warm add the oil and heat on medium high for one minute. Cook onion and ginger root until softened. Add the garlic and stir for another minute. To the same pan, add squash, and the broth.

Bring liquid to boil, lower heat and simmer the mixture covered for 20 to 25 minutes until squash is very tender. Puree the mixture in batches in a food processor or with an [immersion blender](#) all at once. (This is what I do to avoid dirtying another pan) . Stir in lime juice and salt and pepper to taste. I usually add more lime juice at this point for my palate! Reheat soup over medium heat.

Serve each bowl with a thin slice of fresh lime floating on top.

For dinner, I prepare homemade garlic bruschetta on the side along with a hearty salad. In keeping with the color theme, I used winter salad mix (a lot of tender baby kale, arugula and bitter greens) and added toasted pecans, fresh orange slices, avocado and some crumbled soft goat cheese with an orange sherry vinaigrette (note - the recipe for this wintery salad will be posted next week!)

### Cook's Notes:

- This soup can be made two days in advance and kept covered and chilled for up to five days.
- This soup is drinkable and it would be fun for a party to pour into shot glasses, garnish with some creme fraiche and serve as an hors d'oeuvre.
- This recipe can be easily doubled and frozen for up to 2 months. Once reheated, check seasoning and adjust as necessary after heating.