

## Squash and Lentil Soup

Serves 6

5-6 cups chicken or vegetable broth  
2 cups butternut squash, seeded, peeled and cubed (most other types of squash can also be used)  
1 cup onion, chopped  
1 large clove garlic, minced  
1-2 tomatoes, peeled and chopped  
1 medium carrot, chopped  
1 celery stalk, chopped  
1 cup lentils  
¼ cup white wine (optional)  
2 tbsp lemon juice  
1 tbsp curry powder  
1 bay leaf



### Local Ingredients:

Carrots  
Celery  
Chicken  
Garlic  
Onions  
Squash  
Tomatoes



Combine 5 cups of broth and all the remaining ingredients in a large heavy saucepan or Dutch oven. Bring to a boil, then simmer, stirring occasionally until the lentils and vegetables are tender, about 45 minutes. Season with salt and pepper and add additional broth, if thinning is required. Yummy!

Adapted from Bon Appetit