

## Roasted Butternut Squash Soup

### Ingredients:

- 1 medium butternut squash, peeled and cubed
- 3 stalks celery, diced
- 1 yellow onion, diced
- 2 large carrots, diced
- 3 cloves garlic, minced
- 4 tablespoons olive oil
- 1 teaspoon salt, plus more to taste
- 1 teaspoon dried thyme
- Black pepper
- 4 cups vegetable stock, plus more as needed
- 2 tablespoons maple syrup

### Directions:

1. Preheat oven to 400°F.
2. Peel and dice squash, then toss in a large mixing bowl with 2 tablespoons of olive oil and a pinch of salt and pepper.
3. Spread squash evenly on a large metal baking sheet, and roast in the preheated oven for about 30 minutes, until softened and golden around the edges.
4. Meanwhile, dice celery, onion, carrots and garlic.
5. Sauté with remaining 2 tablespoons olive oil over medium heat in the bottom of a large metal pot.
6. Add salt, pepper, and dried thyme. Stir. Once vegetables are tender, add the stock and simmer.
7. Once the squash is roasted, remove from the oven and add it to the pot with the other vegetables and stock.
8. Simmer for about 10 minutes over medium heat.
9. Transfer the soup to a high-speed blender and blend until smooth and creamy. (You may have to do this in multiple batches depending on the size of your blender!)
10. Once all of the soup is pureed, pour it back in to the pot and warm it over low heat.
11. Stir in the maple syrup.
12. Serve immediately, or store the leftovers in the fridge for up to a week.
13. Enjoy!