

## Recipe – Vegan Winter Squash Soup

### Ingredients:

- 1 quart water
- 2 inch piece of fresh ginger
- 2 large butternut squashes
- Olive oil or coconut fat
- One large onion
- Vegetable broth
- 2 cans cannellini beans

### Directions:

Simmer the ginger in the water for a half hour, adding water if needed.

Cut up winter squash, sprinkle on a little olive oil and roast it til soft.

When cool enough to handle, peel and puree the squash.

Chop the onion and sauté it til golden in olive oil or coconut fat.

Combine squash, onion, beans, and ginger broth.

If the soup is too thick, add some vegetable broth.