

## Butternut Squash & Lentil Soup

### Ingredients:

- 2 cups uncooked lentils
- 3/4 teaspoon salt
- 1 tablespoons curry powder, (or cumin)
- 1/4 teaspoon cinnamon
- 1/2 teaspoon pepper
- 2 tablespoons unsalted butter
- 1 onion
- 4 cloves garlic
- 1 tablespoon freshly grated ginger
- 1 butternut squash (about 1 1/2 pounds)
- 4 cups low-sodium broth
- 2 cups water, as needed

### Equipment:

- Large soup pot
- Knife and cutting board
- Mixing bowl
- Fine mesh strainer
- Wooden spoon
- Grater
- Measuring cups and spoons

Number of Servings: 8  
 Prep Time: 20 minutes  
 Total time: 1 hour

### Directions

1. Boil about 4 cups of water. Rinse lentils in strainer and place in a bowl. Pour boiling water over them and let sit for 15 minutes.
2. Combine salt, curry powder or cumin, cinnamon and pepper; set aside.
3. Cut onion in half and peel off brown layers. Chop into 1/2 inch pieces or smaller. Peel garlic and mince. Peel ginger and grate.
4. Heat butter in a large pot over medium heat. Add spice mixture; stir until fragrant, about 1 minute.
5. Add onion, garlic, and ginger; cook until onion turns clear, about 4 minutes.
6. Peel butternut squash, cut in half lengthwise and remove seeds. Cut into 1/2 inch pieces. Add to pot and continue to cook until it begins to soften; about 5 minutes.
7. Add broth and bring to a boil; reduce to a simmer. Drain lentils in strainer and add. Cook until squash is tender and lentils are soft, about 20 to 30 minutes. Add additional water to get to a desired consistency. Adjust salt by about 1/8 teaspoon for each cup water added.

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### Nutrition Facts

Serving Size: 1 cup			
Servings: 10			
Amount Per Serving			
<b>Calories 174</b>	Calories from Fat 27		
		<b>%Daily Value*</b>	
<b>Total Fat 3g</b>			<b>5%</b>
Saturated Fat 1g			7%
<b>Cholesterol 6mg</b>			<b>2%</b>
<b>Sodium 355mg</b>			<b>15%</b>
<b>Potassium 535mg</b>			<b>15%</b>
<b>Total Carbohydrate 29g</b>			<b>10%</b>
Dietary Fiber 12g			46%
<b>Protein 10g</b>			<b>21%</b>
Vitamin A 91%	Vitamin C 25%		
Iron 20%	Calcium 5%		

\*Percent Daily Values are based on a 2,000 calorie diet.

**TIP:** After rinsing the squash, peel with a potato peeler. Also, you can store fresh ginger in the freezer and grate it as needed without defrosting or peeling. It keeps a long time!



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