

Butternut Squash & Lentil Soup

Ingredients:

- 3/4 teaspoon salt
- 1 tablespoons curry powder, (or cumin)
- 1/4 teaspoon cinnamon
- 1/2 teaspoon pepper
- 12 ounces lentils
- 2 tablespoons unsalted butter
- 1 onion
- 4 cloves garlic
- 1 tablespoon freshly grated ginger
- 1 butternut squash (about 1 1/2 pounds)

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. Combine salt, curry powder or cumin, cinnamon and pepper; set aside.
2. Rinse lentils in a fine mesh strainer; 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. Bring to a boil; reduce to a simmer. Cook until squash is tender about 10 minutes. Stir in lentils; cook until soft, about 20 to 30 minutes.

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Nutrition Facts

Serving Size: 1 cup			
Servings: 10			
Amount Per Serving			
Calories 174	Calories from Fat 27		
		%Daily Value*	
Total Fat 3g			5%
Saturated Fat 1g			7%
Cholesterol 6mg			2%
Sodium 355mg			15%
Potassium 535mg			15%
Total Carbohydrate 29g			10%
Dietary Fiber 12g			46%
Protein 10g			21%
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 with out defrosting or peeling. It keeps a long time!



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