



Golden Winter Soup

Ingredients : 

 **40 minutes**

- 500 g butternut squash
- 2 carrots
- 1 potato
- 1 onion
- 1 tsp turmeric
- 500 ml vegetable broth
- Salt, pepper, olive oil

Instructions:

1. *Peel and dice all the vegetables into small cubes.*
2. *In a pot, sauté the onion in a drizzle of olive oil for 2-3 minutes.*
3. *Add the squash, carrots, potato, and turmeric. Stir for 2 minutes to toast the spices.*
4. *Pour in the vegetable broth, add a pinch of salt, and simmer for 25-30 minutes until the vegetables are soft.*
5. *Blend until smooth. Adjust salt and pepper to taste.*
6. *Serve hot with a splash of olive oil or toasted seeds if desired.*

Recipe by Plumes des Etoiles