



Butternut Squash Soup

Ingredients

- 4 tablespoons [Fustini's Basil Crush olive oil](#)
- 1 medium onion, chopped
- 2 stalk celery, chopped
- 2 medium carrots, chopped
- 2 medium potatoes, cubed
- 1 medium butternut squash - peeled, seeded, and cubed
- 1 - 32 ounce container of chicken or vegetable stock
- 1 teaspoon ground cumin
- salt and freshly ground black pepper to taste
- Feta, crumbled, for garnish

Sharon's Hint

Finish with a few drops of your favorite Fustini's olive oil. Suggestions include: White Truffle Olive Oil Toasted Sesame Oil or Roasted Walnut Oil

Directions

Step 1.

Pour Fustini's Basil Olive Oil in a large pot, and cook the onion, celery, carrot, potatoes, and squash for approximately 10 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil, then reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender. Using an immersion blender in the pot, blend until smooth or puree in a blender then return soup to the pot. ;Season with salt and pepper then finish with your favorite Fustini's Oil and a dollop of sour cream, if desired.