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Chunky Butternut Squash and Tomato Soup

Ingredients

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| 1 tablespoon butter | 1 tablespoon Italian seasoning |
| 1 tablespoon olive oil | 1 tablespoon cornstarch |
| 1 large onion, chopped | 1 (14.5 ounce) can no-salt-added diced tomatoes |
| 4 cups peeled and cubed butternut squash | 1 ¼ cups low-sodium chicken broth |
| 2 cups carrots, chopped | 1 (8 ounce) can tomato sauce |
| 2 cups celery, chopped | 1 ¼ teaspoons sea salt |
| 3 cloves garlic, minced | ¾ teaspoon ground black pepper |
| 2 cups milk | 2 tablespoons chopped fresh basil |

Instructions

Heat butter and olive oil in a large pot over medium heat. Add onion; cook and stir until tender and translucent, about 5 minutes. Add butternut squash, carrots, celery, and garlic. Stir to combine and cook until slightly tender, about 2 minutes.

Pour milk and Italian seasoning into the pot with the butternut squash mixture. Stir in cornstarch gradually until combined. Bring to a boil. Mix in diced tomatoes, broth, and tomato sauce. Bring to a boil. Reduce heat to low and simmer until flavors are well combined and squash is softened, about 45 minutes. Season with salt and pepper. Pour soup into bowls and sprinkle basil over each.